



PREP  
TIME

5min



COOK  
TIME

15min



SERVES

4

# Shrimp Alfredo with Sugar Snap Peas

Indulge in a luxurious seafood delight with shrimp Alfredo featuring crisp sugar snap peas, marrying succulent shrimp with creamy Alfredo sauce for a delectable pasta dish.

## INGREDIENTS

**3 tbsp** margarine, butter or spread with no trans fat

**1 (4.7 oz) package** PASTA RONI® Fettuccine Alfredo

**1 (9 oz) package** frozen sugar snap peas, thawed

**1/2 cup** milk

**8 oz** cooked, peeled, deveined medium shrimp

**1/2 tsp** ground lemon pepper

## HOW TO MAKE

### DIRECTIONS

In large saucepan, bring 1 ¼ cups water, milk, margarine, pasta and Special Seasonings to a boil. Reduce heat to low. Gently boil 4 minutes, stirring occasionally.

Stir in snap peas, shrimp and lemon pepper; cook 1 to 2 minutes or until pasta is tender. Let stand 3 minutes before serving.

## PRODUCT



Per Serving				
220	2g	600mg	3g	
CALORIES	SAT FAT	SODIUM	TOTAL SUGAR	
	10% DV	100% DV		

SPECIAL  
SEASONINGS

NET WT 4.7 OZ (133 g)