

Shrimp Classico

Inspired by Italian cuisine.

INGREDIENTS

2/3 cup milk

1 (2 oz) jar chopped pimento, drained or 1/2 cup chopped red bell pepper

1 clove garlic, minced

2 tbs margarine, butter or spread with no trans fat

1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs

1 (10 oz) package frozen precooked shrimp, thawed, well drained

1 (10 oz) package frozen chopped spinach, thawed, well drained

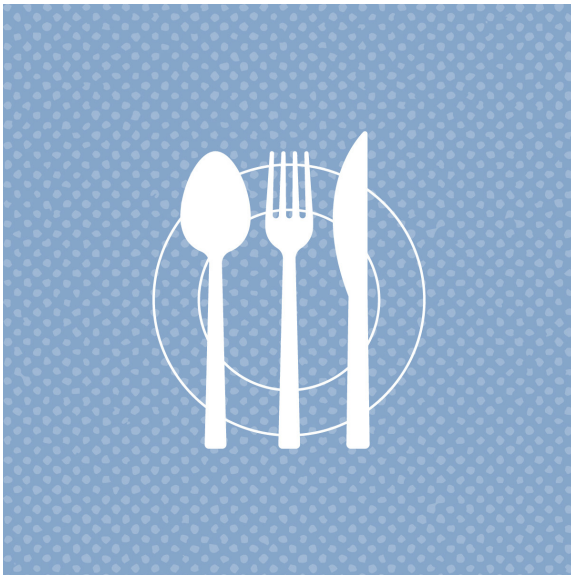
HOW TO MAKE

DIRECTIONS

In large saucepan, combine 1 1/2 cups water, milk and margarine. Bring just to a boil.

Slowly stir in pasta, Special Seasonings and garlic. Separate pasta with a fork, if needed. Reduce heat to medium. Boil uncovered, 3 minutes, stirring frequently.

Add spinach, shrimp and pimento. Cook 1 to 2 more minutes or until pasta is tender. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME

10min



COOK
TIME

15min



SERVES

4

PRODUCT

