

# 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

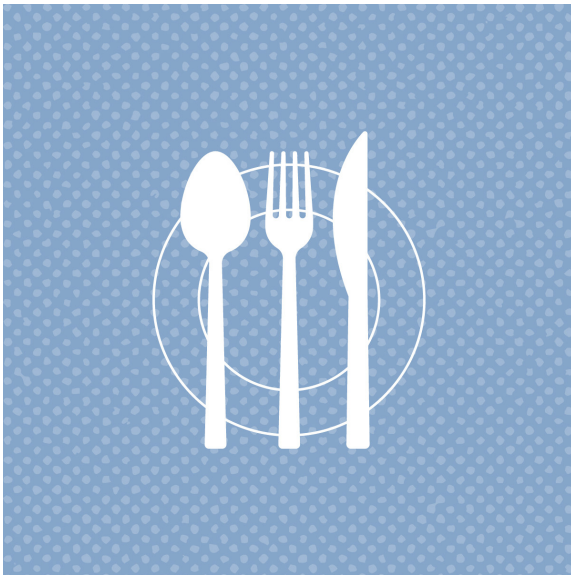
## HOW TO MAKE

### 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

