

Cajun Pasta Supper

Spice up your repertoire with this fast dish.

INGREDIENTS

- 8 oz crumbled Italian sausage, casings removed
- 1 medium green bell pepper, chopped
- 1 14.5 oz can stewed or diced tomatoes, undrained
- 1 4.6 oz package PASTA RONI® Garlic & Olive Oil Vermicelli
- 8 oz uncooked medium shrimp, peeled and deveined
- 1 tsp Cajun or Creole seasoning*

* 1/2 tsp cayenne pepper, 1/4 tsp dried oregano and 1/4 tsp dried thyme may be substituted

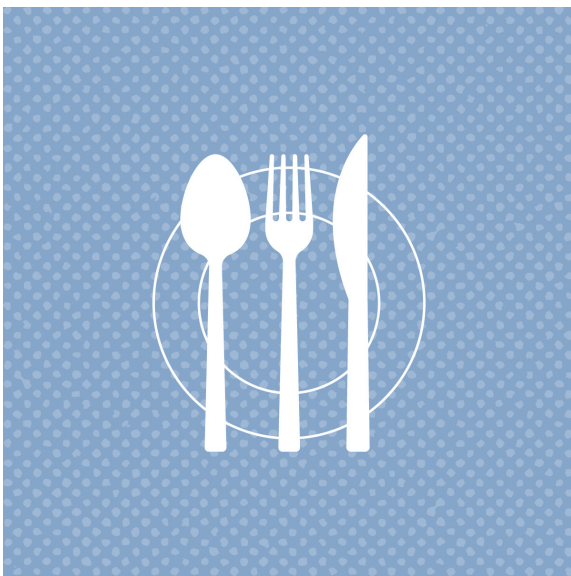
HOW TO MAKE

DIRECTIONS

COOK and STIR sausage and bell pepper in large skillet over medium-high heat 5-7 minutes or until sausage is browned. Drain fat. Remove from skillet; set aside.

ADD 1 ½ cups water and tomatoes to same skillet; bring to a boil. Stir in pasta, Special Seasonings packet, shrimp and Cajun seasoning. Return to a boil. Reduce heat to medium. Gently boil, uncovered 8-10 minutes, or until pasta is tender and shrimp turn pink, stirring occasionally.

STIR sausage mixture back into skillet; cook 1-2 minutes longer or until heated through.



PREP
TIME

10min



COOK
TIME

20min



SERVES

4

PRODUCT

