



PREP  
TIME

15min



COOK  
TIME

15min



SERVES

4

# Mediterranean Shrimp and Pasta

Made with our Pasta Roni Angel Hair Pasta with Herbs flavor, this savory recipe will help you bring the flavors of the Mediterranean to your dinner table.

## INGREDIENTS

**1 lb** uncooked medium shrimp, peeled and deveined

**1 tsp** dried oregano

**4 cloves** garlic, minced

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

**2/3 cup** milk

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

**1/2 cup** diced roasted red peppers

**1/2** pitted ripe olives or Kalamata olives, halved

**2 cups** packed fresh torn or baby spinach leaves

## HOW TO MAKE

### DIRECTIONS

Cook and stir shrimp, oregano and garlic with margarine in large skillet over medium-high heat 4 to 5 minutes or until shrimp turn pink. Remove from skillet; set aside.

Add 1 2/3 cups water and milk to same skillet; bring to a boil. Stir in pasta and Special Seasonings packet. Return to a boil. Reduce heat to medium. Gently boil uncovered 3 minutes, stirring occasionally.

Stir cooked shrimp back into skillet with roasted red peppers, olives and spinach; cook 1 to 2 minutes longer or until pasta is tender and spinach is wilted.

## PRODUCT

