

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

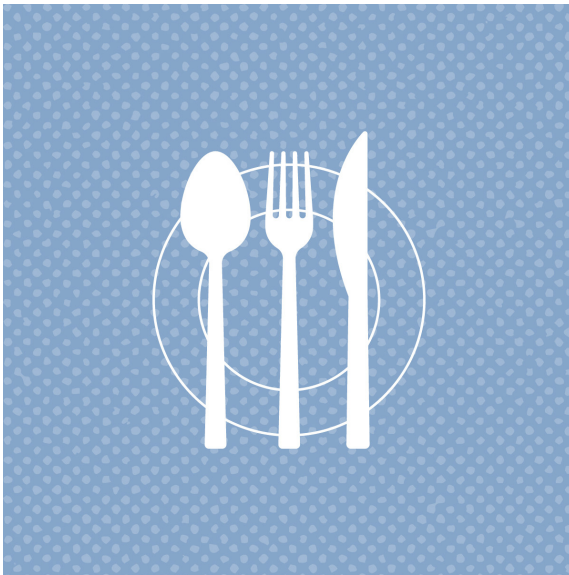
HOW TO MAKE

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.



PREP
TIME
15min



COOK
TIME
15min



SERVES
4

PRODUCT

