



Primavera with Cooked Shrimp

A delightful primavera dish featuring succulent cooked shrimp, vibrant seasonal vegetables, and al dente pasta, offering a flavorful and satisfying meal perfect for any occasion.

INGREDIENTS

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 ¾ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 ½ cups broccoli flowerets
- ¾ cup shredded carrots
- ¼ cup green onion slices
- 8 oz medium cooked shrimp
- Shredded Parmesan cheese

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta and Special Seasonings. Boil uncovered 4 minutes. Stir in broccoli, carrots and green onions. Return to a boil. Continue cooking 4 to 6 minutes or until pasta is tender, stirring frequently. Add shrimp; cook and stir gently until heated through.

Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP
TIME
5min



COOK
TIME
15min



SERVES
3

PRODUCT

