



Creamy Seafood with Imitation Crab

Delight in the richness of creamy seafood with imitation crab, a sumptuous dish combining tender imitation crab meat with a luscious cream sauce, perfect for indulgent seafood lovers.

INGREDIENTS

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped onion
- 2 garlic cloves, minced or pressed
- 3 tbsp margarine, butter or spread with no trans fat
- 1 1/4 cups water
- 1/2 cup milk
- 1 1/2 cups broccoli flowerets
- 8 oz chunk style imitation crabmeat
- 1 tbsp lemon juice
- 1 tsp lemon zest



PREP
TIME
10min



COOK
TIME
15min



SERVES
3

PRODUCT



HOW TO MAKE

DIRECTIONS

In a medium saucepan, combine pasta and Special Seasonings, 1 1/4 cups water, 1/2 cup milk, 3 tablespoons margarine, red bell pepper, onion and garlic; stir.

Bring to a boil; reduce heat. Stir in broccoli. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently. Add crabmeat; stir until heated through.

Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in lemon juice and zest before serving.