



Seafood Dinner with Canned Clams

Experience the flavors of the sea with this seafood dinner featuring canned clams, offering a convenient and delicious option for a quick and satisfying meal.

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
- ¾ cup frozen peas
- ¼ cup green onion slices
- 1 can (10 oz) clams, drained
- 1 cup coarsely chopped tomato
- 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 6 minutes. Stir in peas and green onion. Return to a boil. Continue cooking 2 to 4 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Stir in clams and tomato. Let stand 3 to 5 minutes to thicken.



PREP
TIME
10min



COOK
TIME
10min



SERVES
3

PRODUCT

