



Florentine Cooked Shrimp

Indulge in the sophistication of Florentine cooked shrimp, where succulent shrimp is infused with aromatic herbs and cooked in a creamy sauce for an elegant seafood dish.

INGREDIENTS

- 1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs
- 1 ? cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 2/3 cup milk
- 1 garlic clove, minced or pressed
- 12 oz medium cooked shrimp
- 1/4 cup roasted red pepper strips or 1 medium tomato, coarsely chopped
- 3 cups loosely packed fresh baby spinach
- 2 tbsp chopped fresh basil (optional)
- Shredded Parmesan cheese or Italian cheese blend
- 1/4 cup chopped onion



PREP
TIME
5min



COOK
TIME
15min



SERVES
3

PRODUCT



HOW TO MAKE

DIRECTIONS

In a large saucepan, bring just to a boil: 1 ? cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, onion and garlic. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add shrimp, spinach and red pepper; bring back to a boil. Continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Stir in basil, if desired. Serve with cheese.