



# Garden Fresh Cooked Shrimp

Delight in the freshness of garden-fresh cooked shrimp, featuring succulent shrimp cooked to perfection and enhanced with vibrant herbs and spices for a flavorful and nutritious seafood dish.

## INGREDIENTS

- 1 package (5.1 oz) PASTA RONI® Parmesan Cheese
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup 1-inch asparagus pieces or small broccoli flowerets
- ¼ cup green onion slices
- 1 medium summer squash or zucchini, cut into ¾-inch pieces
- 12 oz medium cooked shrimp
- 1 tsp Dijon mustard
- ⅔ cup milk
- 1 tbsp chopped fresh basil (optional)

PREP TIME	COOK TIME	SERVES
5 min	15 min	4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In a medium saucepan, bring just to a boil: 1 ½ cups water, ⅔ cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, asparagus, squash and onions. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add shrimp and mustard; cook and stir until heated through.

Sauce will be thin. Let stand 5 minutes to thicken. Stir in basil before serving, if desired.