



Shrimp Florentine

Savor the elegance of shrimp Florentine, a decadent dish marrying succulent shrimp with creamy spinach sauce and aromatic seasonings for a gourmet dining experience.

INGREDIENTS

- 1/3 cup dry white wine or water
- 2/3 cup milk
- 2 tbsp margarine, butter or spread with no trans fat
- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs
- 1 tsp dried basil
- 1 10 oz package frozen chopped spinach, thawed, well-drained
- 1/4 cup roasted red peppers, cut into strips
- 1 clove garlic, minced
- 1 12 oz package frozen cleaned precooked shrimp thawed, well-drained

HOW TO MAKE

DIRECTIONS

In medium saucepan, combine 1 cup hot water, wine, milk and margarine. Bring just to a boil. Gradually add pasta while stirring, separating pasta with a fork if needed.

Stir in contents of seasoning packet and basil. Reduce heat to medium. Boil uncovered 2 minutes, stirring frequently.

Add spinach, red pepper and garlic. Continue to boil 2 minutes, stirring frequently.

Sauce will be very thin, but will thicken upon standing. Remove from heat. Stir in shrimp. Let stand 3 minutes or until desired consistency. Stir before serving.



PREP
TIME
5min



COOK
TIME
15min



SERVES
4

PRODUCT

