



Seafood Parmesan

A succulent blend of shrimp topped with Parmesan cheese creating a tantalizing Seafood Parmesan dish.

INGREDIENTS

- 1 (4.6 oz) package PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 lb uncooked large shrimp, peeled, de-veined
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cloves garlic, minced
- 1 tsp paprika
- 1 tsp cayenne pepper
- 1/4 cup grated Parmesan cheese
- 3/4 cup frozen or canned peas, drained

HOW TO MAKE

DIRECTIONS

In large saucepan over medium heat, melt margarine. Add shrimp, garlic, paprika and cayenne pepper; sauté 2 minutes. Remove from saucepan; set aside.

In same saucepan, bring 1 ¾ cups water to a boil. Slowly stir in pasta and Special Seasonings; reduce heat to medium. Gently boil uncovered, 6 minutes, stirring occasionally.

Stir in shrimp mixture and peas; boil 3 to 4 minutes more or until pasta is tender, stirring frequently. Let stand 5 minutes before serving. Serve with cheese.



PREP
TIME
5min



COOK
TIME
20min



SERVES
4

PRODUCT

