



Shrimp Alfredo with Sugar Snap Peas

Indulge in a luxurious seafood delight with shrimp Alfredo featuring crisp sugar snap peas, marrying succulent shrimp with creamy Alfredo sauce for a delectable pasta dish.

INGREDIENTS

- 3 tbsp margarine, butter or spread with no trans fat
- 1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo
- 1 (9 oz) package frozen sugar snap peas, thawed
- 1/2 cup milk
- 8 oz cooked, peeled, deveined medium shrimp
- 1/2 tsp ground lemon pepper

HOW TO MAKE

DIRECTIONS

In large saucepan, bring 1 ¼ cups water, milk, margarine, pasta and Special Seasonings to a boil. Reduce heat to low. Gently boil 4 minutes, stirring occasionally.

Stir in snap peas, shrimp and lemon pepper; cook 1 to 2 minutes or until pasta is tender. Let stand 3 minutes before serving.



PREP
TIME
5 min



COOK
TIME
15 min



SERVES
4

PRODUCT

