



Shrimp Classico

Inspired by Italian cuisine.

INGREDIENTS

- 2/3 cup milk
- 1 (2 oz) jar chopped pimento, drained or 1/2 cup chopped red bell pepper
- 1 clove garlic, minced
- 2 tbsp margarine, butter or spread with no trans fat
- 1 (4.8 oz) package PASTA RONI® Angel Hair Pasta & Herbs
- 1 (10 oz) package frozen precooked shrimp, thawed, well drained
- 1 (10 oz) package frozen chopped spinach, thawed, well drained

HOW TO MAKE

DIRECTIONS

In large saucepan, combine 1 1/2 cups water, milk and margarine. Bring just to a boil.

Slowly stir in pasta, Special Seasonings and garlic. Separate pasta with a fork, if needed. Reduce heat to medium. Boil uncovered, 3 minutes, stirring frequently.

Add spinach, shrimp and pimento. Cook 1 to 2 more minutes or until pasta is tender. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken.



PREP
TIME
10min



COOK
TIME
15min



SERVES
4

PRODUCT

