

Florentine Imitation Crabmeat

Experience the essence of Italy with Florentine Imitation Crabmeat, blending the delicate flavors of imitation crab with spinach, cheese, and aromatic Italian seasonings for a deliciously satisfying dish reminiscent of Florence.

INGREDIENTS

1 package (4.8 oz) PASTA RONI® Angel Hair Pasta & Herbs

1 ? cups water

2 tbsp margarine, butter or spread with no trans fat

2/3 cup milk

1 garlic clove, minced or pressed

8 oz chunk style imitation crabmeat

1/4 cup roasted red pepper strips or 1 medium tomato, coarsely chopped

3 cups loosely packed fresh baby spinach

2 tbsp chopped fresh basil (optional)

Shredded Parmesan cheese or Italian cheese blend

1/4 cup chopped onion

HOW TO MAKE

DIRECTIONS

In a large saucepan, bring just to a boil: 1 ? cups water, 2/3 cup milk and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta, Special Seasonings, onion and garlic. Separate pasta with fork, if needed. Return to a boil. Boil uncovered 3 minutes. Add crabmeat, spinach and red pepper; bring back to a boil. Continue cooking 1 to 2 minutes or until pasta is tender, stirring frequently.

Sauce will be thin. Let stand 3 to 5 to minutes to thicken. Stir in basil, if desired. Serve with cheese.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

3

PRODUCT

