

# Florentine Cooked Shrimp

Indulge in the sophistication of Florentine cooked shrimp, where succulent shrimp is infused with aromatic herbs and cooked in a creamy sauce for an elegant seafood dish.

## 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
- 12 oz** medium cooked shrimp
- 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

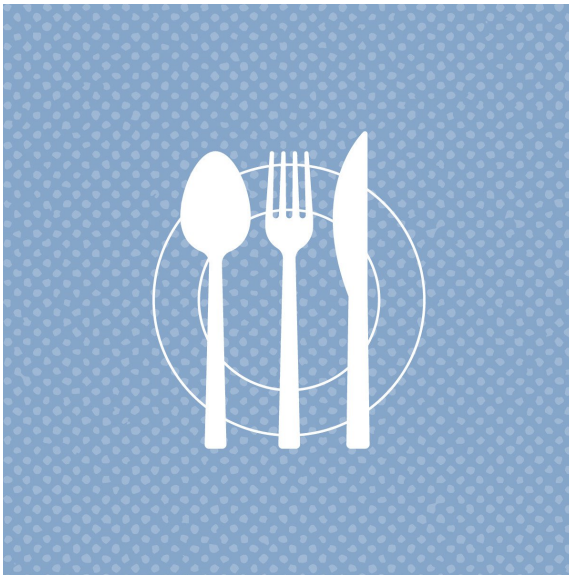
## HOW TO MAKE

### 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 shrimp, 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

