



Savory Shrimp and Italian Herb Pasta

You can turn any meal into a special occasion when you serve this delectable recipe, made with Rustic Recipes Olive Oil & Italian Herb flavor.

INGREDIENTS

- 1 package (4.6 oz)** PASTA RONI® Olive Oil & Italian Herb
- 3 tsp** olive oil, divided
- 1/2 lb** medium shrimp, peeled, deveined and rinsed
- 3/4 cup** dry white wine, reduced-sodium chicken broth OR vegetable broth
- 1/4 cup** chopped sun-dried tomatoes (not oil packed)
- 1 1/2 cups** sugar snap peas OR fresh asparagus pieces (2-inch pieces)*
- 1 tbsp** snipped fresh basil OR 1 tsp dried basil (optional)



PREP
TIME
10min



COOK
TIME
16min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

Prepare Rustic Recipes Olive Oil & Italian Herb Pasta Roni® according to package directions using 1 1/2 tsp oil.

Meanwhile, in 10-inch nonstick skillet, heat remaining oil over medium heat. Add shrimp to skillet and sauté 3 to 4 minutes or until shrimp are opaque, stirring occasionally. Remove shrimp; set aside.

Add wine and tomatoes to skillet. Bring to a boil over medium-high heat. Add peas; continue cooking, uncovered, about 3 minutes or until liquid is reduced and peas are crisp-tender, stirring occasionally.

Combine shrimp and vegetable mixture with cooked pasta. Garnish with basil, if desired.