



PRODUC



Venetian Seafood Pasta

Experience the essence of Venetian cuisine with this exquisite seafood pasta, featuring a delectable medley of fresh seafood tossed with al dente pasta in a rich and savory sauce.

INGREDIENTS

1 package (4.6 oz) PASTA RONI® Olive Oil & Italian Herb

1 cup peeled, cooked shrimp

2 cans (6.5 oz each) minced clams, undrained

1 cup tomato juice

1/2 cup dry white wine or reduced sodium chicken broth

2 tbsp chopped fresh parsley

1 ½ tsp grated lemon peel

2 tbsp capers (optional)

HOW TO MAKE

DIRECTIONS

In 3-quart saucepan, prepare Rustic Recipes Olive Oil & Italian Herb Pasta Roni according to package directions through Step 3, then stir in shrimp, clams, tomato juice, wine, parsley, lemon juice and peel. Continue simmering 3 minutes or until mixture is heated through, stirring occasionally.

Let stand covered 3 to 5 minutes before serving. Garnish with capers, if desired.