

# Seafood Parmesan

A succulent blend of shrimp topped with Parmesan cheese creating a tantalizing Seafood Parmesan dish.

## INGREDIENTS

**1 (4.6 oz) package** PASTA RONI® Garlic & Olive Oil Vermicelli

**1 lb** uncooked large shrimp, peeled, de-veined

**2 tbsp** margarine, butter or spread with no trans fat

**2 cloves** garlic, minced

**1 tsp** paprika

**1 tsp** cayenne pepper

**1/4 cup** grated Parmesan cheese

**3/4 cup** frozen or canned peas, drained

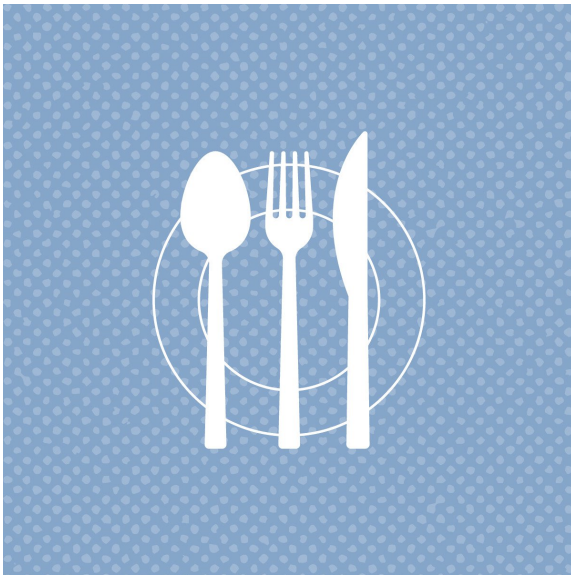
## HOW TO MAKE

### DIRECTIONS

In large saucepan over medium heat, melt margarine. Add shrimp, garlic, paprika and cayenne pepper; sauté 2 minutes. Remove from saucepan; set aside.

In same saucepan, bring 1 ¾ cups water to a boil. Slowly stir in pasta and Special Seasonings; reduce heat to medium. Gently boil uncovered, 6 minutes, stirring occasionally.

Stir in shrimp mixture and peas; boil 3 to 4 minutes more or until pasta is tender, stirring frequently. Let stand 5 minutes before serving. Serve with cheese.



PREP  
TIME

5min



COOK  
TIME

20min



SERVES

4

## PRODUCT

