

Angel Hair Herb Pasta

Ingredients

- 1 box PASTA RONI® Angel Hair Pasta & Herbs
- 3/4 cup sliced bell pepper
- 3/4 cup sliced onion
- 2 tsp vegetable oil
- 1/2 cup whole milk
- 1 tbsp tomato pasta
- 1 tbsp cajun seasoning that has salt
- Pinch black pepper
- 8 cooked jumbo blackened shrimp

How to make it

1. Heat a large non-stick skillet over medium-low heat. Add oil and heat. Add bell pepper and onion and cook until softened.
2. Once vegetables are tender, add to milk, tomato paste, cajun seasoning, and black pepper and stir until incorporated. Remove from heat.
3. Cook Pasta Roni® according to package instructions. Once you reach the 3rd step, add in the milk and vegetable mixture before letting the pasta stand. (Simmer for an additional 1-2 minutes to thicken if still soupy.)
4. Serve immediately topped with four cooked shrimp per portion.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
-	-	-	4

Made with



PASTA RONI® Angel Hair Pasta & Herbs