



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with

# Cajun Pasta Supper

## Ingredients

- 8 oz crumbled Italian sausage, casings removed
- 1 medium green bell pepper, chopped
- 1 14.5 oz can stewed or diced tomatoes, undrained
- 1 4.6 oz package PASTA RONI® Garlic & Olive Oil Vermicelli
- 8 oz uncooked medium shrimp, peeled and deveined
- 1 tsp Cajun or Creole seasoning\*
- \* 1/2 tsp cayenne pepper, 1/4 tsp dried oregano and 1/4 tsp dried thyme may be substituted

## How to make it

1. COOK and STIR sausage and bell pepper in large skillet over medium-high heat 5-7 minutes or until sausage is browned. Drain fat. Remove from skillet; set aside.
2. ADD 1 ½ cups water and tomatoes to same skillet; bring to a boil. Stir in pasta, Special Seasonings packet, shrimp and Cajun seasoning. Return to a boil. Reduce heat to medium. Gently boil, uncovered 8-10 minutes, or until pasta is tender and shrimp turn pink, stirring occasionally.
3. STIR sausage mixture back into skillet; cook 1-2 minutes longer or until heated through.



**PASTA RONI® Garlic & Olive Oil Vermicelli**