



PREP  
TIME

10 min

COOK  
TIME

15 min

TOTAL  
TIME

25 min

SERVINGS

3

Made with

# Creamy Seafood with Imitation Crab

## Ingredients

- 1 package (4.7 oz) PASTA RONI® Fettuccine Alfredo
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped onion
- 2 garlic cloves, minced or pressed
- 3 tbsp margarine, butter or spread with no trans fat
- 1 ¼ cups water
- 1/2 cup milk
- 1 ½ cups broccoli flowerets
- 8 oz chunk style imitation crabmeat
- 1 tbsp lemon juice
- 1 tsp lemon zest

## How to make it

1. In a medium saucepan, combine pasta and Special Seasonings, 1 ¼ cups water, 1/2 cup milk, 3 tablespoons margarine, red bell pepper, onion and garlic; stir.
2. Bring to a boil; reduce heat. Stir in broccoli. Gently boil, uncovered 5 to 6 minutes or until pasta is slightly firm, stirring frequently. Add crabmeat; stir until heated through.
3. Sauce will be thin. Let stand 3 to 5 minutes for sauce to thicken. Stir in lemon juice and zest before serving.



PASTA RONI® Fettuccine Alfredo