



PREP
TIME
5 min

COOK
TIME
15 min

TOTAL
TIME
20 min

SERVINGS
4

Made with

Garden Fresh Imitation Crab

Ingredients

- 1 package (5.1 oz) PASTA RONI® Parmesan Cheese
- 1 ½ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 cup 1-inch asparagus pieces or small broccoli flowerets
- ¼ cup green onion slices
- 1 medium summer squash or zucchini, cut into ¾-inch pieces
- 8 oz chunk style imitation crabmeat
- 1 tsp Dijon mustard
- ⅔ cup milk
- 1 tbsp chopped fresh basil (optional)

How to make it

1. In a medium saucepan, bring just to a boil: 1 ½ cups water, ⅔ cup milk and 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta, Special Seasonings, asparagus, squash and onions. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered 4 to 5 minutes or until pasta is tender, stirring frequently. Add crabmeat and mustard; cook and stir until heated through.
3. Sauce will be thin. Let stand 5 minutes to thicken. Stir in basil before serving, if desired.



PASTA RONI® Parmesan Cheese