



PREP
TIME
5 min

COOK
TIME
15 min

TOTAL
TIME
20 min

SERVINGS
3

Made with

Primavera with Cooked Shrimp

Ingredients

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 $\frac{3}{4}$ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 1 $\frac{1}{2}$ cups broccoli flowerets
- $\frac{3}{4}$ cup shredded carrots
- $\frac{1}{4}$ cup green onion slices
- 8 oz medium cooked shrimp
- Shredded Parmesan cheese

How to make it

1. In a medium saucepan, bring to a boil: 1 $\frac{3}{4}$ cups water and 2 tbsp margarine. Reduce heat to medium.
2. Slowly stir in pasta and Special Seasonings. Boil uncovered 4 minutes. Stir in broccoli, carrots and green onions. Return to a boil. Continue cooking 4 to 6 minutes or until pasta is tender, stirring frequently. Add shrimp; cook and stir gently until heated through.
3. Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PASTA RONI® Garlic & Olive Oil Vermicelli