



PREP
TIME
10 min

COOK
TIME
10 min

TOTAL
TIME
20 min

SERVINGS
3

Made with

Seafood Dinner with Canned Clams

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
- $\frac{3}{4}$ cup frozen peas
- $\frac{1}{4}$ cup green onion slices
- 1 can (10 oz) clams, drained
- 1 cup coarsely chopped tomato
- 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 6 minutes. Stir in peas and green onion. Return to a boil. Continue cooking 2 to 4 minutes or until pasta is tender, stirring frequently.
3. Sauce will be thin. Stir in clams and tomato. Let stand 3 to 5 minutes to thicken.



PASTA RONI® Garlic & Olive Oil Vermicelli