



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	4-6

Made with

# Venetian Seafood Pasta

## Ingredients

- 1 package (4.6 oz) PASTA RONI® Olive Oil & Italian Herb
- 1 cup peeled, cooked shrimp
- 2 cans (6.5 oz each) minced clams, undrained
- 1 cup tomato juice
- 1/2 cup dry white wine or reduced sodium chicken broth
- 2 tbsp chopped fresh parsley
- 1 tbsp lemon juice
- 1 ½ tsp grated lemon peel
- 2 tbsp capers (optional)

## How to make it

1. In 3-quart saucepan, prepare Rustic Recipes Olive Oil & Italian Herb Pasta Roni according to package directions through Step 3, then stir in shrimp, clams, tomato juice, wine, parsley, lemon juice and peel. Continue simmering 3 minutes or until mixture is heated through, stirring occasionally.
2. Let stand covered 3 to 5 minutes before serving. Garnish with capers, if desired.



PASTA RONI® Olive Oil & Italian Herb