

## **Herb Sauce Pasta with Shrimp**

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 10 minutes

Serves: 4

**CChints:** This is a fast and easy weeknight dinner. Most of it is from a boxed pasta mix that makes a quick and yummy sauce easily.

You can use shrimp or substitute chicken.

You can buy shrimp fresh or frozen. If it is fresh, you need to use it the same day. If you have frozen shrimp, they can be thawed quickly by putting them in a plastic bag and filling it with tap water. Let them sit for 10 minutes in the sink then drain out the water. Add fresh water and repeat this process every 10 minutes until they are thaw out which should be 20-30 minutes.



4.8 ounce box Angel Hair Pasta with Herbs by Pasta Roni®

1 more service size of your favorite whole grain or whole wheat pasta

1 cup water

2/3 cup skim or low fat milk

2 tablespoons butter (type of your choice)

12 large fresh or frozen shrimp, peeled and deveined

Sever with a side salad or steamed vegetables

In a medium saucepan add the water, milk and butter. Bring this mixture to a boil and add the pasta from the box and the extra pasta along with the seasoning pack. Stir occasionally while you reduce the heat to a low boil for 5 minutes.

During this time you can prepare your side salad or steamed vegetables.

Gently stir in the shrimp and turn off the heat under the pan. Stir once or twice so the shrimp get down into the sauce and let it this mixture thicken for about 3-4 minutes. The shrimp are done with they start to curl up and turn a pinkish color.