

THE P•K•P WAY

Easy Spicy Shrimp Pasta

Yields 4 servings



Ingredients

- 12 ounce box of Barilla Pronto Spaghetti*
- 2-3 garlic cloves, minced
- 5 ounces frozen cooked medium shrimp
- 3 cups water
- 2 cups fresh spinach leaves
- 24 ounce jar of Barilla Spicy Marinara Pasta Sauce**

Directions

1. In a large skillet pour the entire contents of Barilla Pronto Spaghetti. Add the garlic and shrimp.
2. Pour in the water. Turn on the heat to high and set the timer for 10 minutes. Every 2 minutes, stir the pasta to ensure all the spaghetti gets submerged in the water.
3. Once all the water has been absorbed, off the heat. Add the spinach leaves and stir until leaves have wilted.
4. Pour in the entire jar of Barilla Spicy Marinara Pasta Sauce. Stir to coat. Serve warm.

Notes

- *Or your favorite Barilla Pronto pasta cut.
- **Or your favorite Barilla pasta sauce.