



Shrimp in Red Pepper Alfredo Sauce



This recipe calls for:

RAGÚ® Classic Alfredo Sauce

Prep time

20 minutes

Cook time

10 minutes

Servings

4

Ingredients

- 1 large red bell pepper, roasted
- 1 lb. uncooked medium shrimp, peeled and deveined
- 2 Tbsp. butter
- 1 jar RAGÚ® Classic Alfredo Sauce
- 8 ounces penne pasta or ziti, cooked and drained

Instructions

1. Puree roasted pepper in blender or food processor. Season shrimp, if desired, with salt and ground black pepper.
2. Melt butter in 12-inch skillet over medium-high heat and cook shrimp 3 minutes or until shrimp

are almost pink, turning once. Stir in sauce and pureed roasted pepper until heated through. Serve over hot penne and garnish, if desired, with chopped fresh basil leaves.