



Pasta with Shrimp & Feta



This recipe calls for:

Traditional Sauce

Prep time

20 minutes

Cook time

10 minutes

Servings

4

Ingredients

- 1 Tbsp. olive oil
- 1/4 cup finely chopped shallots
- 2 cloves garlic
- 1 tsp. dried oregano leaves, crushed
- 1/2 tsp. dried thyme leaves, crushed
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1 1/2 lbs. uncooked large shrimp, peeled and deveined with tails on
- 12 ounces angel hair pasta, cooked and drained
- 1/2 cup crumbled Feta cheese
- 2 Tbsp. finely chopped fresh parsley leaves (optional)

Instructions

1. Heat olive oil in large nonstick skillet over medium-high heat and cook shallots, stirring occasionally, 3 minutes or until shallots are tender. Stir in garlic, oregano and thyme and cook 1 minute. Stir in sauce. Bring to a boil over high heat. Reduce heat to low. Add shrimp and cook, stirring occasionally, 5 minutes or until shrimp turn pink.
2. Arrange hot angel hair pasta on serving platter. Top with shrimp mixture, then sprinkle with cheese and parsley.