

Nestlé Club Members' Shrimp Pasta

Create a buzz and add excitement to the usual lunch menu by sharing this super quick version of an Italian favorite.



Preparation Time: 20 minutes

Cooking Time: 15 minutes

Servings: 6-8

Ingredients:

50g shrimp, chopped (optional)
2 250g cans stewed tomatoes
1/2 cup tomato paste
4 tbsp chopped fresh parsley
3 cloves garlic, minced
1 tsp dried oregano
8g MAGGI MAGIC SARAP
1/2 tsp salt
1/4 tsp ground black pepper
6 tbsp olive oil
1/3 cup finely chopped onion
1/2 cup white wine, optional
1/2 kilo spaghetti pasta

Procedure:

1. In a food processor, put shrimp, tomatoes, tomato paste, parsley, garlic, oregano, MAGGI MAGIC SARAP, salt and pepper. Blend until smooth.
2. In a large skillet over medium heat, pour in olive oil. Sauté the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and white wine.
3. Simmer uncovered for 30 minutes, stirring occasionally. Top over cooked spaghetti pasta.

NUTRITION FACTS

(Per Serving)

Calories 342

Protein (g) 6

Carbohydrates (g) 2

Fats (g) 35

Good to Know:

The Filipino Food Pyramid for Adults allows 5 to 8 servings of rice daily. A cup of pasta is equivalent to one serving of rice.

Good to Remember:

MAGGI MAGIC SARAP provides the UMAMI taste. Umami, often described as savory and meaty, simply makes dishes delicious.

