



Spanish Noodles with Shrimp

SERVINGS 6 **PREP TIME** 10 mins **COOK TIME** 35 mins

INGREDIENTS

- 2 cups lower-sodium chicken or seafood stock
- 1 bottle clam broth
- 1 tbsp **La Fe Tomato Paste**
- 3 tbsp **La Fe Vegetable Oil**
- 12 oz **La Fe Fidelini Noodles**
- 1 medium red pepper
- 3 clove garlic
- 1 tsp smoked paprika
- Salt & pepper to taste
- **La Fe Sazon**
- 1 cup frozen **La Fe Peas**
- 1 lb shelled, deveined shrimp
- 1/2 cup chopped fresh parsley
- 1/4 cup of **La Fe Lemon Juice**

DIRECTIONS

1. In a small covered saucepan, heat stock and clam broth to simmer on medium-high. Whisk in La Fe tomato paste. Uncover and reduce heat to low.
2. In an oven-safe 12-inch skillet, heat La Fe vegetable oil on medium until hot. Add La Fe fidelini noodles; cook 3-5 minutes or until golden, stirring. Add red pepper, garlic, 1/2 teaspoon paprika, and 1/2 teaspoon salt, pepper, and La Fe sazón. Cook for 3 minutes, stirring. Add broth mixture and La Fe frozen peas. Heat to boiling on high; reduce heat and simmer for 15 minutes or until noodles absorb liquid and are tender.
3. Heat broiler on high.
4. Toss shrimp with 1/2 teaspoon paprika, salt, pepper, and La Fe sazón. Arrange over cooked noodles. Broil 2 to 3 minutes or until shrimp are cooked through. Garnish with parsley and top with La Fe lemon juice.