



Cream Sauce Spaghetti-Os

NIBBLEDISH CONTRIBUTOR

Ingredients

Five star restaurant spaghetti o's. It is way more delicious and a lot healthier for you than the can.

* 1 cup of cooked "o" pasta (I've never seen them before - found at Trader Joe's) *
1/4 cup of chopped carrots * 1/4 cup of chopped celery * 1/4 cup of chopped onion *
some shrimp * 1/4 tbsp butter * 1/4 cup milk * 1 tbsp olive oil * 1 cup chicken stock * 2
tbsp flour

Instructions

1. start a pan with olive oil and butter. Fry the onion.
2. cook shrimp briefly and set it aside.
3. add celery, carrots and chicken stock. Allow to cook until all ingredients soften.
4. add milk and flour. Stir constantly.
5. add shrimp back in the pan and stir. Add pasta.
6. mix everything together.

Enjoy the high class, delicious spaghettiOs.