



Shrimp Pasta Salad



Servings

8 persons



Cooking time

5 Minutes



Calories

363

Ingredients:

- 8 oz elbow macaroni pasta, uncooked
- 907 g Frozen Farm Shrimp White Cooked P&D Tail Off India
- ¼ cup green onion, chopped
- 1 green bell pepper, diced
- 2 cups celery, diced
- 1 cup peas, frozen
- 1 cup mayonnaise
- 1 tbsp fresh lemon juice
- 1 tbsp white vinegar
- 1 tsp sugar
- 2 tbsp fresh minced dill, minced
- ½ tsp salt
- ¼ tsp pepper



Product item number: 92361



Cooking Steps:

- 1 Fill a large pot with water and add a generous pinch of salt. Bring it to a rolling boil over high heat.
- 2 Add the pasta to the boiling water and cook according to the package instructions until al dente, typically 8-10 minutes.
- 3 Once the pasta is cooked, drain it in a colander. Rinse it under cold running water to stop the cooking process and cool the pasta quickly. Set it aside to drain completely.
- 4 Combine the cooked pasta, peas, celery, bell pepper, green onions, and cooked shrimp into the bowl. Toss gently to mix the ingredients evenly.
- 5 Make the Dressing: Add the mayonnaise, lemon juice, white vinegar, sugar, dried dill, salt, and black pepper into the bowl. Mix well until the dressing is smooth and well combined.
- 6 Pour the dressing over the pasta mixture. Gently toss everything together until all the ingredients are well coated with the dressing.
- 7 Cover the bowl with plastic wrap or a lid. Place it in the refrigerator for at least 30 minutes to allow the flavors to meld and the salad to chill.
- 8 Serve and Enjoy!

