

Shrimp Pasta Salad

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 35 mins

Description

This special shrimp pasta salad is one of my favorite summer salads and its ohsoeasy

Ingredients

- - 1 ¼ cups mayonnaise
- or more if needed - 2 teaspoons Dijon mustard - 2 teaspoons ketchup - ¼ teaspoon Worcestershire sauce - 1 teaspoon salt
- or to taste - 1 pinch cayenne pepper
- or to taste - 1 lemon
- juiced - ? cup chopped fresh dill - 1 (12 ounce) package small pasta shells - 1 pound cooked
- peeled
- and deveined small shrimp - cut in half - ½ cup finely diced red bell pepper - ¾ cup diced celery - salt and ground black pepper to taste - 1 pinch paprika
- for garnish - 3 sprigs fresh dill
- or as desired

Instructions

1. Whisk 1 ¼ cups mayonnaise
2. Dijon mustard
3. ketchup
4. Worcestershire sauce
5. salt
6. and cayenne pepper together in a bowl; add lemon juice and 1/3 cup chopped dill. Whisk until thoroughly combined; keep refrigerated. Bring a pot of well-salted water to a boil and stir in pasta shells; cook until tender
7. 8 to 10 minutes. Drain and rinse with cold water to cool pasta slightly; drain again. Transfer to a large bowl. Toss shrimp with pasta; add red bell pepper
8. celery
9. and dressing to pasta mixture. Mix thoroughly to coat and fill shells with dressing. Cover bowl with plastic wrap and refrigerate until chilled
10. 2 to 3 hours. Stir salad again before serving and season to taste with more salt
11. black pepper
12. lemon juice
13. and cayenne pepper if desired. If salad seems a little dry
14. mix in a little more mayonnaise. Garnish with paprika and sprigs of dill. Recipe Tips Salt the pasta water until it tastes like seawater. Small shrimp are about 100 per pound. You can add chopped onion
15. capers
16. olives
17. and bacon and use as a base for grilled salmon.