

Shrimp Pasta Salad with Fresh Dill

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 20 mins

Description

I made this shrimp pasta salad when I had tons of fresh dill in my garden and needed something to do with it
Enjoy

Ingredients

- - 1 (8 ounce) package seashell pasta - 1 cup mayonnaise - ¼ cup sour cream - 1 ½ tablespoons lemon juice - 1 ½ tablespoons Dijon mustard - ¼ cup chopped fresh dill weed - ¼ teaspoon ground black pepper - 2 (4 ounce) cans small shrimp
- drained - ½ cup chopped celery - ½ cup chopped seeded cucumber - 2 tomatoes
- diced - 3 tablespoons minced shallot - salt to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender
2. about 8 minutes. Drain and rinse under cold running water to cool. Combine mayonnaise
3. sour cream
4. lemon juice
5. mustard
6. dill
7. and black pepper in a serving bowl. Gently stir in cooled pasta
8. shrimp
9. celery
10. cucumber
11. tomatoes
12. and shallots. Mix in salt to taste and refrigerate for at least 2 hours before serving.