

Shrimp Pasta Salad With a Creamy Lemon Dressing

Savannah · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

5

Description

This lemon shrimp pasta salad is low in calories Originally meant to be a side dish I made some healthy substitutions and added shrimp Serve with asparagus the entire family loves it

Ingredients

- - ¼ cup Greek yogurt - ¼ cup chicken broth - 2 tablespoons lemon juice - 1 tablespoon Dijon mustard - 2 teaspoons minced garlic - 1 teaspoon ground black pepper - 10 ounces penne pasta - 40 medium shrimp
- or more to taste - 2 tablespoons olive oil
- or more to taste - salt and ground black pepper to taste - ½ cup chopped scallions (green onions) - 1 teaspoon kosher salt - ½ cup shredded Cheddar cheese - ½ lemon
- thinly sliced

Instructions

1. Whisk yogurt
2. chicken broth
3. lemon juice
4. Dijon mustard
5. garlic
6. and 1 teaspoon black pepper together in a bowl until smooth. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in penne and return to a boil. Cook penne uncovered
7. stirring occasionally
8. until tender yet firm to the bite
9. about 8 minutes. Drain and rinse penne under cold water until slightly cooled. Preheat the oven to 450 degrees F (230 degrees C). Toss shrimp with 2 tablespoons oil in a bowl; season with salt and pepper. Transfer to a glass baking dish. Bake in the preheated oven until shrimp are bright pink and cooked through
10. 10 to 12 minutes. Toss pasta with dressing in a bowl; stir in shrimp and scallions. Season with 1 teaspoon kosher salt and pepper; garnish with Cheddar and lemon slices. Cook's Note: Use Dreamfields pasta to reduce carbs without changing the taste.