



Creamy Crab and Pasta Salad

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

Crab pasta salad tossed with a creamy seasoned sauce and served chilled

Ingredients

— - 1 (12 ounce) package uncooked pasta shells - ½ cup light sour cream - ½ cup light mayonnaise - 1 tablespoon lemon juice - 1 tablespoon honey mustard - 1 tablespoon chopped fresh dill - ½ teaspoon salt - ¼ teaspoon ground black pepper - 1 pound cooked crabmeat - ½ cup diced red bell pepper - ½ cup diced green bell pepper - ½ cup chopped green onions

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Add shells and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. about 9 minutes. Drain. Dotdash Meredith Food Studios Mix sour cream
5. mayonnaise
6. lemon juice
7. honey mustard
8. dill
9. salt
10. and pepper together in a bowl until creamy. Dotdash Meredith Food Studios Transfer cooked pasta to a large bowl. Add sour cream mixture
11. crabmeat
12. bell peppers
13. and green onions. Dotdash Meredith Food Studios Toss until well combined
14. then cover and chill for 1 to 2 hours before serving. Dotdash Meredith Food Studios