

Shrimp Pasta Salad

This special shrimp pasta salad is one of my favorite summer salads, and it's oh-so-easy.

By **John Mitzewich** |

Prep Time: 25 mins

Cook Time: 10 mins

Additional Time: 2 hrs

Total Time: 2 hrs 35 mins

Servings: 8

Ingredients

Dressing:

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

⅓ cup chopped fresh dill

Salad:

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

Directions

Step 1

Whisk 1 ¼ cups mayonnaise, Dijon mustard, ketchup, Worcestershire sauce, salt, and cayenne pepper together in a bowl; add lemon juice and 1/3 cup chopped dill. Whisk until thoroughly combined; keep refrigerated.

Step 2

Bring a pot of well-salted water to a boil and stir in pasta shells; cook until tender, 8 to 10 minutes. Drain and rinse with cold water to cool pasta slightly; drain again. Transfer to a large bowl.

Step 3

Toss shrimp with pasta; add red bell pepper, celery, and dressing to pasta mixture. Mix thoroughly to coat and fill shells with dressing. Cover bowl with plastic wrap and refrigerate until chilled, 2 to 3 hours.

Step 4

Stir salad again before serving and season to taste with more salt, black pepper, lemon juice, and cayenne pepper if desired. If salad seems a little dry, 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, capers, olives, and bacon and use as a base for grilled salmon.

Nutrition Facts

Per serving: 451 calories; total fat 29g; saturated fat 4g; cholesterol 99mg; sodium 664mg; total carbohydrate 34g; dietary fiber 2g; total sugars 3g; protein 15g; vitamin c 17mg; calcium 38mg; iron 3mg ; potassium 239mg