



Shrimp and Macaroni Salad

This recipe was developed for our friend who loves a great shrimp salad. Made with [Pamela's Elbows Pasta](#) or [Pamela's Rotini Pasta](#).

Ingredients

FOR THE PASTA

- 1 (8 oz) box Pamela's Elbow or Rotini Pasta
- 1 cup thinly sliced celery
- ½ cup chopped red or green bell pepper
- ½ cup finely chopped green onions
- ½ cup peeled, seeded, and chopped cucumbers
- 1 teaspoon Kosher salt
- 8 ounces cooked bay shrimp
- 2 hard boiled eggs, chopped or grated

FOR THE DRESSING

- 1 cup crème fraiche
- 2 tablespoons lemon juice or favorite vinegar
- 1 tablespoon Old Bay Seasoning
- 2 teaspoons Dijon mustard
- 3 teaspoons sugar
- ½ teaspoon salt
- ¼ teaspoon pepper
- Finely chopped zest of 1 lemon
- Pinch cayenne (optional)

Directions

TO MAKE THE DRESSING: Whisk together all ingredients and refrigerate until ready to use.

TO MAKE THE PASTA: Start a large pot of water to boil for the pasta. Boil Elbows or Rotini in a large pot of water until done al dente, about 10 minutes. Drain and rinse completely in cold water.

TO PREPARE THE CUCUMBERS: To reduce liquid from chopped cucumbers, set cucumbers in colander over a plate or bowl, sprinkle with salt, and let drain for at least 15 minutes.

TO ASSEMBLE THE PASTA SALAD: Set aside ½ cup of dressing. In a large bowl, toss the remaining dressing with the well-drained pasta. Add celery, bell peppers, onions, and cucumbers and toss again. Add shrimp and eggs and toss gently. Add reserved dressing to taste. Refrigerate for at least two hours before serving.

NOTE: If you are lucky enough to find fresh, uncooked bay shrimp, follow the recipe for cooking shrimp on the Old Bay Seasoning can.

