
Cool Shrimp Pasta Salad

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

Servings: 4

2 pounds bay shrimp, cooked

8 ounces pasta shells

1 cup cucumber, peeled, seeded and chopped

1 cup tomato, peeled, seeded and chopped

1/2 cup black olives, chopped

1/2 cup onions, chopped

1/2 cup fresh dill, chopped

1 1/2 cups mayonnaise

2 tablespoons French Colombard wine

salt

pepper

Bring a large pot of water to a boil on the stove. When the water is boiling, drop in the pasta shells. Cook until Al Dente (about 5 minutes). Drain the pasta and let cool.

In the meantime, peel, seed and chop the vegetables for the salad.

To make the dressing: blend the mayonnaise and French Colombard.

Place all of the ingredients into a large salad bowl. Toss to coat with dressing. Season with salt and pepper to taste.

Cover and refrigerate.

Salads

Per Serving (excluding unknown items): 1083 Calories; 77g Fat (62.3% calories from fat); 55g Protein; 50g Carbohydrate; 3g Dietary Fiber; 374mg Cholesterol; 962mg Sodium. Exchanges: 3 Grain(Starch); 6 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 6 1/2 Fat.