

## Pasta and Shrimp Salad

### Ingredients:

1 ½ lb. med shrimp boiled and peeled

½ small onion chopped finely optional

3 stalks celery chopped finely

1 tbsp. creole seasoning

1 cup mayonnaise

1 lb. elbow macaroni

2 oz. of block cheddar cheese diced Optional

Tbsp. salt

Boil shrimp by boiling water in a large pot; adding salt and shrimp after the water boils. Bring back to a boil and boil for 3 minutes. Take off heat and drain.

Meanwhile in another large pot, cook macaroni according to package instructions.

Peel the shrimp after they cool and place in a large bowl. Add onion, celery and sprinkle with half tbsp. of creole seasoning. Add pasta and cheese after the macaroni cools; you can speed this up by rinsing in cold water for a few minutes.

Add one cup of mayonnaise and the remaining creole seasoning and mix well. Talk about some comfort food..... Goes great with saltines.

