

Sweet Tiny Shrimp Macaroni Salad

Tutty Blanche
United States

Serves: 4-6 people

Yield: 7 cups

Time: 45 minutes

Ingredients

Pasta:

½ pound (8 ounces) of whole wheat macaroni

½ pound of small raw shrimp, deveined and tails removed

1 (8-ounce) can of pineapple chunks in juice

1 orange, peeled and roughly chopped

1 large tomato, diced

1 medium red onion, diced

Salt to taste

Dressing:

1 tablespoon of apple cider vinegar

Reserved juice from pineapple can

Juice and zest from 1 lemon

2 teaspoons of mustard

1 tablespoon of honey

¼ cup of olive oil

1 teaspoon of salt

Directions

- ✦ Bring large pot of water with a pinch of salt to a boil. Cook pasta per directions on the box.
- ✦ While pasta is cooking, bring a separate small pot of water with a pinch of salt to a boil. Add shrimp and cook for about 2 minutes, until pink and firm. Drain and rinse with cold water.
- ✦ While pasta and shrimp are cooking, whisk vinegar, pineapple juice, lemon juice, lemon zest, mustard, honey and salt in a bowl. Slowly whisk in the olive oil until dressing is thick and creamy.
- ✦ Drain pasta and rinse with cold water. Drain well.
- ✦ Toss pasta with shrimp, pineapple, orange, tomato and onion. Pour dressing on top, toss lightly and refrigerate for 20 minutes.

Did You Know?

Apple cider vinegar improves circulation and digestion.

