



# Shrimp and Pasta Salad

Serves 6 – 8 as a side salad

## Steps

1. Place all dressing ingredients into a large serving bowl and whisk well.
2. Cook pasta al dente to package directions. Drain all but 2 tablespoons of the water and add pasta to the bowl with the dressing while the pasta is still hot. Toss well to coat. Allow pasta to cool.
3. Add shrimp, tomatoes, cucumbers, chives or shallots, corn, basil, lemon slices and toss well. Taste for seasoning.
4. Serve at room temperature or refrigerate for a few hours to chill before serving.

Recipe from: [myclasscancook.com](http://myclasscancook.com)

## Ingredients

### *For the Dressing*

- 2 tablespoons olive oil
- ¼ cup fresh lemon juice
- 2 tablespoons Dijon mustard
- 4 ounces mascarpone, softened
- 1 teaspoon Kosher salt
- ½ teaspoon freshly ground pepper
- 3 tablespoons chopped fresh dill
- 2 tablespoons reserved water from pasta

### *For the Pasta Salad*

- 1 pound cavatappi pasta, cooked al dente (save 2 tablespoons of cooking water)
- 1 pound cooked shrimp, tails removed, cut into bite-sized pieces
- 1 pint cherry tomatoes, quartered
- 2 cups baby cucumbers, thinly sliced
- 2 ears fresh corn, kernels removed
- ½ cup shallots, thinly sliced
- ½ cup fresh basil leaves, thinly sliced
- One lemon, halved and thinly sliced