

## Macaroni & Shrimp Salad

(creativeeatingblog.com)

Note: You'll need a very large bowl for mixing and storage!

### Ingredients:

16 oz. box of Barilla macaroni\*  
2 pounds of peeled shrimp that's been boiled or steamed with Old Bay seasoning  
½ medium, sweet onion minced\*\*  
½ green pepper, finely chopped  
2-3 roma or plum tomatoes, cleaned of all seeds and chopped\*\*\*  
2-3 cups of Hellmann's mayonnaise  
1 teaspoon (or more or less, to taste) of Old Bay  
6 hard-boiled egg whites

### Instructions:

1. Cook the macaroni. When done, strain the hot water and immediately place noodles in ice water to cool and arrest the cooking process. Strain and refrigerate *in the strainer* (to get even more liquid out).
2. Mince the sweet onion and mix with the mayonnaise and Old Bay; cover and refrigerate.
3. Chop the green pepper and tomatoes and refrigerate.
4. When the macaroni has had a chance to strain for a good while, empty into a large bowl. Chop the egg whites and the shrimp into large pieces and mix both with the cold macaroni.
5. Mix the chopped green pepper and tomato with the macaroni mixture.
6. Add the mayonnaise mixture last and taste it. If it's too dry, you can always add more mayo. If it's too bland, add more Old Bay in small increments until it's seasoned the way you like it. You can always have some Old Bay in a shaker handy for anyone who wants to add more to their own portion.
7. Refrigerate and enjoy!

\* Barilla noodles have ridges in them, so they grab and hold the other ingredients better than smooth noodles do.

\*\* You can use regular onion, but make sure you add less or the flavor will take over the whole salad.

\*\*\* I wouldn't recommend using any other kind of tomato; I made this salad once with regular tomatoes, and they were very mealy and gradually disintegrated – it still tasted good, but the whole salad turned pink. For some reason, the plum tomatoes just hold up better.