



Strawberry and Shrimp Pasta Salad

Pasta salad with black peppered shrimp, strawberry vinaigrette, blue cheese and almonds

Yield: 4

1 Tbsp, 1/2 tsp	White Wine Vinegar	2 Tbsp	Extra Virgin Olive Oil
3 Tbsp, 1-1/4 tsp	Canola Oil	1/4 tsp	Ground Black Pepper
2 Tbsp	Green Onions	1-1/2 tsp	Fresh Lemon Juice
1-3/4 tsp	Honey	1 lb, 2 oz	Shrimp, P&D, Raw 26/30
6 Tbsp	Strawberries, Hulled	6 oz	Green Beans, Fresh
1/2 tsp	Poppy Seeds	12 oz	Strawberries, Capped, Sliced
1/8 tsp	Kosher Salt	6 oz	Spring Mix
1/8 tsp	Cracked Black Pepper	1/3 cup, 2 tsp	Blue Cheese Crumbles
12 oz	Rotini Pasta	1/3 cup, 2 tsp	Sliced Toasted Almonds
		1/4 tsp	Kosher Salt
		1/4 tsp	Ground Black Pepper



Combine the first 8 ingredients together and blend with a hand held blender. Cook pasta according to manufacturer directions.

Marinate defrosted shrimp with olive oil, freshly ground black pepper and fresh lemon juice for 30 minutes. Drain and sauté in hot skillet until cooked through. Chill and set aside. Cut green beans into thirds and blanch in boiling water until tender and green (about 2 minutes), drain and set in ice water. Drain again and set aside. Toss all ingredients together and serve.

Chef Notes:

Because of the nutritional information, salad dressing is for exactly 6 servings. For easier preparation, double or triple the amounts and save for later use.

Calories (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Sat Fat (g)	Dietary Fiber (g)
516.3	35	49.9	20.8	167.1	415	3.2	7.5+

+ Indicates partial nutritional value