



Macaroni Salad with Grilled Shrimp



Ingredients:

- ¼ cup olive oil
- Juice from ½ lemon
- 1 pound medium shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 1 cup mayonnaise
- ¼ cup sweet relish
- 2 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- 1 pound elbow pasta, cooked according to box directions
- 1 stalk celery, diced
- 1 sweet onion, diced
- ½ green bell pepper, diced
- ¼ cup finely chopped fresh parsley
- Paprika, for sprinkling

Method:

1. Preheat a grill pan or grill to medium-high heat.
2. Whisk together the olive oil and lemon juice in a medium bowl. Add the shrimp to the bowl and toss to coat, sprinkling generously with salt and pepper. Place the shrimp on the grill pan (or in a grill basket on the grill) and cook, flipping once halfway through, until just cooked through, about 5 minutes. Set aside.
3. Stir together the mayonnaise, relish, vinegar, and Dijon mustard in a large serving bowl. Add the cooked pasta, celery, onion, and bell pepper and toss to combine and coat with dressing. Season to taste with salt and pepper. Refrigerate for 1 hour or up to overnight. Top the salad with the grilled shrimp and sprinkle with the parsley and paprika right before serving.