

## SHRIMP MACARONI SALAD

- 1 cup Mayonnaise
- 1 1/2 Tbsp Horseradish
- 1 Tbsp Lemon juice
- 1 tsp Dijon Mustard
- 1 tsp Worcestershire Sauce
- 1 tsp Garlic powder
- Pinch of Cayenne pepper
- 1 large Russet potato
- 1 1/2 cups Dry elbow macaroni
- 4 Eggs
- 1 medium Carrot, shredded
- 1/2 cup thawed AquaStar Cooked Shrimp, peeled & deveined

1. To make the dressing, in a medium bowl, mix together the mayonnaise, horseradish, lemon juice, Dijon mustard, Worcestershire sauce, garlic powder, and cayenne pepper. Refrigerate until ready to use.
2. Bring a medium pot of water to a boil and cook potato until tender, 30–40 minutes. Drain and let cool until easy to handle, peel potato and chop into ½ inch pieces.
3. Bring another medium pot of salted water to a boil and cook macaroni according to package directions, until slightly al dente. Drain, rinse with cold water and set aside.
4. Place eggs in a medium pot of cold water and bring to a boil. Cover with lid, turn off heat and let sit 12–14 minutes. Remove eggs and submerge in a bowl of cold water until cool. Peel eggs and chop into small pieces.
5. In a medium bowl, combine the macaroni, potatoes, eggs, carrot, shrimp, and dressing. Season to taste with salt and pepper and serve.

## ADDITIONAL INFORMATION

**Course** [Lunch, Sides](#)

**Cuisine** [American](#)

**Category** [Seafood](#)

**Serving Size** 8