



# Shrimp PoBoy Pasta Salad

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Ingredients:

## **Pasta Salad**

20 ounce package refrigerated cheese tortellini  
1 pound medium shrimp, peeled and deveined  
1 pint cherry tomatoes, halved  
½ cup chopped dill pickles  
2 cups roughly chopped romaine lettuce  
¼ cup thinly sliced red onion  
1 tablespoon olive oil

## **Cajun Spice Mix**

1 ½ teaspoons smoked paprika  
1 teaspoon garlic powder  
1 teaspoon onion powder  
½ teaspoon salt  
½ teaspoon dried oregano  
½ teaspoon dried thyme  
¼ teaspoon black pepper  
¼ teaspoon cayenne pepper

## **Remoulade Dressing**

2/3 cup lite mayonnaise  
1/4 cup olive oil  
1 tablespoon Dijon mustard  
1 tablespoon prepared horseradish  
1 tablespoon lemon juice  
1 ½ teaspoons pickle juice  
½ teaspoon reserved Cajun spice mix

Method:

1. Whisk together all of the Cajun seasoning mix in a small bowl. Reserve ½ teaspoon in in a medium bowl. Add all of the Remoulade Dressing ingredients to this ½ teaspoon and whisk together. Refrigerate until ready to use.
2. Add shrimp to a medium bowl. Toss with 1 tablespoon olive oil and all remaining Cajun seasoning mix. Let sit at room temperature while you prepare other ingredients and cook pasta.
3. Cook tortellini in salted water according to package directions. Take care to not overcook it. Drain pasta and rinse with cold water. Toss with a drizzle of olive oil to keep it from sticking together.
4. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add half the shrimp in an even layer and cook 2 minutes, then flip shrimp over and cook another 2 minutes or until cooked through. Repeat with remaining shrimp.
5. Add all of the salad ingredients to a large bowl. Add desired amount of remoulade dressing – coat salad ingredients well. Season to taste and top with grilled shrimp.
6. Serve with toasted French bread rounds, if desired!