

Macaroni Seafood Salad

Mary Margaret Neff

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 can (16 ounce) crabmeat,
drained
1 pound fresh shrimp, diced
1 package (7 ounce) baby
shell macaroni
3 hard-cooked eggs,
chopped
1 cup American cheese,
shredded
1 cup celery, diced
1/4 cup green pepper, diced
2 tablespoons pimienta,
drained
1 tablespoon onion, finely
chopped
1/2 cup salad dressing
2 tablespoons black olives,
chopped
2 tablespoons green olives,
chopped*

Cook the macaroni according to package directions.. Drain. Set aside.

In a bowl, combine the crabmeat and shrimp.

In a bowl, combine the cheese, eggs, celery, green pepper, onion, black olives and green olives..

In a bowl, blend the salad dressing. Pour over the vegetable mixture. Toss to coat. Add the macaroni and seafood mixture. (If the mixture is not slightly moist, add up to 1/4 cup more salad dressing.

Garnish with pimienta. Serve with lettuce leaves.

Chill well before serving.

If fresh or frozen shrimp are not available, two six-ounce cans of canned shrimp will work well.

Per Serving (excluding unknown items): 1329 Calories; 64g Fat (44.6% calories from fat); 161g Protein; 17g Carbohydrate; 4g Dietary Fiber; 1538mg Cholesterol; 3271mg Sodium. Exchanges: 22 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 7 Fat.