

# ***Shrimp pasta salad***

**Yield:** 8

**Prep time:** 30 min.

**Total time:** 2 hrs-overnight

## ***Ingredients***

**Shrimp 16-20 ct, peeled and deveined | 1.5 pounds**

**Tri color rotini pasta | 12 oz. box**

**Feta cheese, crumbled or diced | 7 oz.**

**Frozen Spinach, thawed | 10 oz.**

**Crab boil seasoning, liquid or dry | 2 Tablespoons**

**Cajun seasoning | to taste**

**Italian dressing (or better yet, use Majik's!) | 3 oz.**

## ***Directions***

In a medium saucepan, add crab boil to 2 cups of water, bring to boil. Turn off heat, add shrimp all at once. Stir slowly until cooked, about 5 minutes. Drain, season, hold cold until later. In large saucepan, cook pasta according to box directions, adding salt to water if desired. Drain and hold cold until later. Same directions apply for spinach.

Once all completed, combine with dressing and cheese, fold until lightly coated. (Pro Tip: It gets better as it rests! Can leave in fridge overnight) Top with Majik Gourmet Pepper sauce to taste, enjoy with crackers or toast points.

## **Special Diet Information**

Note: contains shellfish, dairy. Eating undercooked shellfish may pose a health risk, ensure cooked properly.