

Boiled Mississippi Gulf Shrimp tossed with elbow pasta, hard-boiled eggs, crunchy celery, onions and green peppers in a mayo dressing.

TIME

45 minutes

SERVES

4

SEASON

spring, summer, fall

METHOD

stovetop

INGREDIENTS

- 16 oz medium Mississippi Gulf shrimp, boiled, peeled and chopped
- 16 oz elbow macaroni
- 1 each green bell pepper, chopped
- 1/2 bunch green onions, chopped
- 2 stalks celery, chopped
- 4 each hardboiled eggs, sliced or chopped
- 1 cup mayonnaise
- salt, to taste
- pepper, to taste

DIRECTIONS

1. Cook macaroni according to package directions, drain and let cool.
2. Combine remaining ingredients in a large bowl; toss well and taste, adjusting seasoning as needed.
3. Mix everything together and serve.

Serving Suggestion: Serve on leaves of Iceberg lettuce with nice buttered bread.