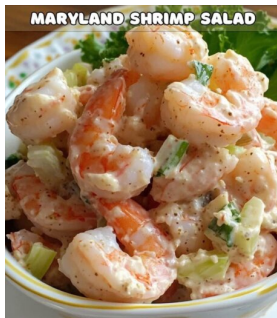


## This Maryland Shrimp Salad Is My Favorite No-Fuss Summer Staple

Why This Shrimp Salad Works So Well



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 lb cooked shrimp, peeled and deveined
- 1/2 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon lemon juice (fresh is best)
- 1 teaspoon Old Bay seasoning (or more to taste)
- 1/4 teaspoon black pepper
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh chives (optional but delicious)
- 1 stalk celery, finely chopped
- 1/4 cup red onion, finely chopped
- Lettuce leaves (for serving)

### DIRECTIONS

- 1.** Make the Dressing: In a large bowl, I start by whisking together the mayonnaise, Dijon mustard, lemon juice, Old Bay seasoning, and black pepper until smooth. Then I stir in the chopped parsley and chives. This creamy base is the heart of the salad, and I always give it a quick taste to see if it needs a touch more Old Bay.
- 2.** Add the Shrimp and Veggies: Next, I gently fold in the cooked shrimp, finely chopped celery, and red onion. I try not to overmix—just enough to coat everything evenly. The goal is to keep the shrimp whole and tender while making sure every bite gets some of that creamy, herby goodness.
- 3.** Chill to Let Flavors Meld: I cover the bowl and refrigerate for at least 30 minutes, but a few hours is even better if you've got the time. The flavors deepen and mellow out as it sits, making it even more satisfying.
- 4.** Serve It Up: To serve, I spoon the shrimp salad over crisp lettuce leaves—romaine or butter lettuce both work great. If I'm feeling fancy, I'll add a lemon wedge or extra sprinkle of chives on top. Or if I'm feeding a crowd, I'll stuff it into slider buns, croissants, or even hollowed-out tomatoes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-maryland-shrimp-salad-is-my-favorite-no-fuss-summer-staple/>