

## The BEST Seafood Pasta Salad for Summer BBQs and Potlucks

The BEST Seafood Pasta Salad ???



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 8 ounces of pasta (rotini, penne, or shells)
- 1 cup cooked shrimp, peeled and deveined
- 1 cup crab meat (fresh, canned, or imitation)
- $\frac{1}{2}$  cup chopped celery
- $\frac{1}{2}$  cup cherry tomatoes, halved
- $\frac{1}{4}$  cup diced red onion
- $\frac{1}{2}$  cup mayonnaise
- 2 tablespoons lemon juice
- 1 tablespoon Dijon mustard
- Salt and pepper to taste
- 1 tablespoon chopped fresh dill
- Lemon wedges, for serving

### DIRECTIONS

- 1.** Cook the Pasta: Boil the pasta according to package instructions until al dente. Drain and rinse under cold water to cool. Set aside.
- 2.** Mix the Salad: In a large bowl, combine the cooked pasta, shrimp, crab meat, celery, tomatoes, and red onion. Toss gently.
- 3.** Make the Dressing: In a small bowl, whisk together the mayonnaise, lemon juice, Dijon mustard, salt, and pepper until smooth.
- 4.** Toss It All Together: Pour the dressing over the pasta mixture. Add the fresh dill and toss until everything is evenly coated.
- 5.** Chill and Serve: Refrigerate for at least 30 minutes to let the flavors meld. Serve cold with lemon wedges on the side for that extra zing.

### TIPS FOR SUCCESS

Don't overcook the pasta -you want it firm enough to hold the dressing without getting mushy.

Use pre-cooked shrimp and crab for quick assembly (just drain well).

Add more lemon juice or dill if you love extra brightness.

Toss in diced cucumber, bell peppers, or even cooked peas.

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

Original recipe: <https://chefmaniac.com/the-best-seafood-pasta-salad-for-summer-bbqs-and-potlucks/>