

Ocean's Delight Pasta Salad

A whimsical blend of mixed seafood, crisp celery, and zesty onion, all brought together with the unique flavor of finely ground Tri-Pepper Chai tea. This pasta salad is perfect for a light lunch or a delightful dinner side.

PREP TIME: 20 minutes

1 lb mixed seafood (shrimp, crab, scallops, clams, lobster)

2 C cooked pasta (your choice, I use Rotini because it holds the dressing well)

1 med onion, finely chopped

2 stalks celery, finely chopped

COOK TIME: 10 minutes

2 T Old Bay seasoning

1 † finely ground Tri-Pepper Chai tea

1/2 C mayonnaise

1/4 C sour cream

1 T lemon juice

Salt and pepper to taste

COOK THE SEAFOOD until just done, then cool and chop into bite-sized pieces, leaving the crab in lumps.

COMBINE THE PASTA, seafood, onion, and celery in a large bowl.

MIX THE MAYONNAISE, sour cream, lemon juice, Old Bay seasoning, and finely ground Tri-Pepper Chai tea in a separate bowl until well blended.

POUR THE DRESSING over the pasta mixture and toss gently to coat.

SEASON WITH salt and pepper to taste.

CHILL IN THE refrigerator for at least 1 hour before serving to allow the flavors to meld.