

Caesar Shrimp Pasta Salad

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This is an easy restaurant quality, 20 minute Caesar Shrimp pasta salad recipe that will become a Summertime classic in your kitchen!

Juicy quick- sautéed shrimp marinated in my classic delicious five star Caesar dressing, then tossed with rigatoni pasta and romaine lettuce.

When your looking for a quick lunch or a light dinner this is the pasta salad to make. It's a light and satisfying meal that can be made ahead of time making it perfect for busy weekday meals. The large shrimp make this pasta salad recipe impressive enough for Saturday night side dish with friends.

Variations for this Caesar shrimp pasta salad

In this Caesar Shrimp pasta salad I used rigatoni shape pasta. But any shape pasta works in this recipe, even gluten free or whole wheat. What ever pasta you choose be sure not to over cook it .

Stop the cooking process by running cold water over the pasta. This whole recipe is customizable from the pasta shape to what kind of lettuce you use.

If you don't like shrimp, chicken is delicious in this pasta salad recipe too!!

The one thing I wouldn't change in this recipe is the dressing,

the Caesar dressing makes this pasta salad burst with vibrant color and fresh Summer flavors.

This pasta salad is perfect for the warmer weather as a plain delicious side dish or add the shrimp or chicken and you have a perfect dinner.

If you make this please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite thing.

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Ingredients

- 1/2 Lb. rigatoni pasta
- 2 heads romaine lettuce
- 1 lb. large shrimp
- 1/2 cup grated parmesan cheese
- 1 cup my 5 star Caesar dressing
- 1 cup reserved pasta water
- 1 Tbs. butter
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 1 cup of the water
2. Meanwhile toss the shrimp in 1/2 cup of the Caesar dressing
3. In a saute pan melt the butter and add the shrimp Sauté 3 to 4 minutes set aside
4. Wash the romaine lettuce tear into medium size pieces
5. In a large bowl toss the cooled rigatoni pasta and lettuce with the remaining Caesar dressing
6. Mix in the parmesan cheese and shrimp
7. Adjust seasonings ENJOY