



Curried Shrimp Pasta Salad

- 1 cup orzo pasta
- 3/4lb. peeled cooked shrimp
- 2 cups julienned snow peas
- 1 bunch green onions, sliced
- 1 red bell pepper, seeded and sliced into thin strips
- 1/2 cup water chestnuts, sliced
- 1 cup fat-free mayonnaise
- 1/2 cup mango chutney, minced
- 1 Tbsp. minced cilantro
- 1 Tbsp. curry powder
- 3/4 cup Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 20 minutes

Cook orzo according to package directions. Drain and rinse in cold water. In large mixing bowl, combine orzo, shrimp, snow peas, green onions, bell pepper and water chestnuts. In small mixing bowl, combine mayonnaise, chutney, cilantro, curry powder and salt. Fold into salad; cover and refrigerate 2 to 4 hours to allow flavors to blend. Mix in Almond Accents immediately before serving.

Makes 6 servings

Nutrition Information Per Serving: 352 calories; 10 g fat; 111 mg cholesterol; 662 mg sodium; 45 g carbohydrate; 6 g fiber; 19 g protein

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