

This Mac Salad Will Make You Everyone's Favorite BBQ Host In The World

Ingredients

4 ounces Dreamfields low carb elbow pasta, scant 1 cup dry
1/2 medium cucumber, about 3 ounces after trimming
2/3 cup mayonnaise
1/2 teaspoon dill
1/2 teaspoon salt
1/2 teaspoon pepper
2 6-ounce cans tuna, drained
8 ounces small, cooked shrimp, optional
4 green onions, chopped
6 ounces grape tomatoes, halved

Instructions:

Cook the pasta as directed on the package and drain well.
Peel the cucumber and remove the seeds; coarsely chop.
Mix everything in a large bowl and chill at least 3 hours.
You can also add your favorite seafood, such as crab or shrimp. I added shrimp to mine.