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Ginger Shrimp Pasta Salad

- 1 1/2 Pounds shrimp, medium in shells
- 1/3 Cup oil, olive
- 2 Cloves garlic, minced
- 1 Tbsp ginger, fresh
- 8 Ounces pasta, penne
- 1/4 Cup vinegar, sherry
- 1 1/2 Cups tomatoes, baby pear, yellow or red, halved or grape tomatoes
- 1 Cup peppers, red, bell
- 1 Stalk celery
- 1/4 Cup onions, red
- 1/4 Cup basil, fresh
- 1 Tbsp capers
- Pepper, black ground

- 1) Thaw shrimp, if frozen. Peel and devein shrimp, leaving tails intact. Rinse shrimp; pat dry with paper towels. In a large skillet, heat the 1 tablespoon oil over medium heat. Add garlic and ginger; cook and stir for 15 seconds. Add shrimp; cook about 3 minutes or until shrimp are opaque, stirring frequently. Set aside.
- 2) Meanwhile, cook pasta according to package directions. Drain. Rinse pasta with cold water; drain again.
- 3) In a very large bowl, whisk together vinegar and the 1/4 cup oil. Add cooked pasta and shrimp; toss to coat. Stir in tomatoes, sweet pepper, celery, red onion, basil, and capers. Season to taste with black pepper. Cover and chill for 2 to 24 hours.

Makes 8 Servings