



Lemony Seafood Pasta Salad

Adapted from Pam Anderson's [Perfect One Dish Dinners](#)

BAH Note: If you showed up to a potluck at my house with this dish, you would earn a special place in my heart. I kept tweaking the dressing because the lemons I used were extremely sour. I had to add agave nectar to balance the extreme puckering produced by my produce. Feel free to add a minced clove of garlic to the dressing to turn up the flavor. And if you like your dressing with more olive oil, add it. I purposely scaled the olive oil down to suite my tastes (Pam's recipes calls for 1/2 cup).

BAT Tip: When you cut up the raw shrimp, you want the pieces to be approximately the same size as the scallops so they cook in the same amount of time. And yes, as unconventional as it may seem to cook your seafood with your pasta, it works beautifully.

- 3 tablespoons fresh lemon juice
- 2 tablespoons dijon mustard
- 1 tablespoon rice wine vinegar
- 1/4 cup olive oil
- 1 pound small pasta
- 1/2 pound bay scallops
- 1 pound raw shrimp, peeled, and cut into bite size pieces
- 1 pint grape tomatoes, cut into halves
- 7 ounces feta cheese, crumbled
- dried oregano

In a small bowl, whisk together the lemon juice, mustard, vinegar, and garlic (if using). Slowly whisk in the olive oil. Taste for seasoning and add salt and pepper to taste. Set the dressing aside.

Cook the pasta according to the package directions until it is just al dente, approximately 10 to 12 minutes depending on your pasta. Add the seafood to the pasta pot and cook for one to two minutes until the shrimp and scallops are just cooked and opaque. Drain the pasta and seafood without rinsing and transfer them to a large bowl to cool slightly.

Just before serving, mix the tomatoes, feta, and oregano into the bowl with the pasta. Add the dressing and stir to combine.