
Seafood Pasta Salad

2 cups tri-color spiral pasta, cooked
1 cup cooked shrimp or
1 can (6½ ozs.) tuna, drained and
flaked
½ cup green bell pepper, diced
¼ cup carrots, sliced
½ cup zucchini, sliced
⅓ cup Lea & Perrins White Wine
Worcestershire
½ cup mayonnaise
Salt and pepper to taste

In a mixing bowl, combine pasta,
shrimp or tuna, bell pepper, carrots
and zucchini. Add Lea & Perrins
White Wine Worcestershire, mayon-
naise, salt and pepper and toss
lightly to combine. Refrigerate at
least 30 minutes before serving.

Serves 4

For a free recipe book, write to Lea & Perrins, P.O. Box 1579, Ridgely, MD 21681
