

Creamy Seafood Salad



ADMIN on APRIL 2, 2026 — LEAVE A COMMENT





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Ingredients

- 250 g cooked shrimp (peeled & deveined)
- 250 g imitation crab (or real crab), chopped
- 1 celery stalk, finely chopped
- 2 tablespoons green onions (scallions), sliced
- 1/2 cup mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon Dijon mustard (optional)
- 1/2 teaspoon garlic powder
- Salt and black pepper (to taste)
- Optional: chopped parsley or dill

Instructions

1. **Prepare seafood**

Chop the shrimp into bite-sized pieces and shred the crab.

2. **Mix vegetables**

In a large bowl, add celery and green onions.

3. **Add seafood**

Add shrimp and crab to the bowl.

4. **Make dressing**

In a small bowl, mix mayonnaise, lemon juice, mustard, garlic powder, salt, and pepper.

5. **Combine everything**

Pour the dressing over the seafood and gently mix until well coated.

6. **Chill**

Cover and refrigerate for at least 30–60 minutes before serving.

7. **Serve**

Garnish with parsley or dill. Serve cold with bread, crackers, or lettuce.

Tips

- You can add **avocado, corn, or boiled eggs** for extra flavor.
- For a lighter version, replace half the mayo with yogurt.
- This salad is perfect for sandwiches or wraps.

CATEGORIES

[Recipe](#)