



Seafood Stuffed Jumbo Shells

1 box jumbo shells

1 pound diced imitation crab

1 cup diced celery

1 cup mayonnaise

salt and white pepper to taste

2 pounds baby bay shrimp

8 ounces drained sliced water chestnuts

1/2 cup finely diced onions

1/4 cup fresh lemon juice

fresh chopped Italian parsley



Prepare jumbo shells according to recipe on box, making sure that they are not overcooked. Drain and rinse in cold water to stop the cooking process. Place in a bowl with a little cold water and prepare the filling.

In bowl place shrimp, crab, celery, onions and water chestnuts. Mix together well, then add mayonnaise, lemon juice salt and white pepper. Fill each jumbo shell with filling and set on serving tray. Sprinkle with chopped parsley and serve chilled.