

Choco Fever Dream

Pasta Salad with Surimi and Hard-Boiled Eggs

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz short pasta (rotini or farfalle)
- [ ] 8 oz surimi sticks, sliced
- [ ] 3 hard-boiled eggs, peeled and quartered
- [ ] 1/3 cup mayonnaise
- [ ] 1 tbsp Dijon mustard
- [ ] 2 tbsp fresh lemon juice
- [ ] 2 tbsp chopped fresh dill or chives
- [ ] Salt and freshly ground black pepper to taste

Optional Add-ins

- [ ] 1/4 cup diced red bell pepper
- [ ] 1/4 cup sweet corn kernels
- [ ] A handful of cherry tomatoes, halved

Instructions

1. Bring a pot of salted water to a boil, add the pasta and cook until al dente, about 8-9 minutes.
2. Drain the pasta and rinse under cold water until cool; set aside in a large bowl.
3. In a small bowl, whisk together mayonnaise, Dijon mustard, lemon juice, chopped dill, and a pinch of salt and pepper.
4. Add the sliced surimi and quartered eggs to the pasta, then pour the dressing over everything and toss gently.
5. Season with additional salt, pepper, and a squeeze of lemon if desired; refrigerate for 20 minutes before serving.

Nutrition per serving

410 kcal	20 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad feels dry, add a thin drizzle of olive oil or a splash more lemon juice.
- For added crunch, toss in toasted sliced almonds just before serving.
- The salad can be made a day ahead; the flavors will meld beautifully.