

Londons Kitchen

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www.Londonskitchen.net

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Recipe: Seafood Salad

Ingredients

Mayo

Shrimp

Corn

Worcestershire

Cream cheese

Potatoes

Green onion

Instructions

1. Boil the potatoes until they are tender, then let them cool and chop them into small pieces.
2. Cook the shrimp until they are pink and cooked through, then chop them into bite-sized pieces.
3. In a large bowl, mix together the mayo, Worcestershire sauce, and cream cheese until well combined.
4. Add the chopped potatoes, shrimp, and corn to the bowl and mix everything together until evenly coated with the dressing. Top with green onion
5. Chill the seafood salad in the refrigerator for at least an hour before serving.