

Shrimp and Pigeon Pea Salad

1 can La Frieda Pigeon Peas, drained (reserve water)

1 box Davinci Tortellini

2 T olive oil

Salt

Onion powder

Garlic powder

1 medium onion, slivered

1 pint grape tomatoes sliced in $\frac{1}{2}$

1 pound peeled & deveined shrimp

4 strips of bacon, crumbled (reserve grease)

Pimientos

2 whole avocados, diced

$\frac{1}{2}$ - $\frac{3}{4}$ cups mayo

Tapatio or your favorite hot sauce

Simmer tortellini 15 minutes in salted, seasoned water (add seasonings and pigeon pea water for seasoning) and cook until al dente. Add tomatoes, stir & remove from heat.

Meanwhile, as pasta is cooking, sauté onion slivers in bacon grease until edges are beginning to brown, add shrimp and sauté until pink. Set aside to cool.

Drain pasta and tomatoes, and cool.

In a large bowl, stir mayo, bacon crumbles, pimientos and avocado together, completely coating all in the mayo.

Carefully mix pasta, tomatoes, shrimp, onions and pigeon peas together. Add to mayo mixture, toss to coat.

Chill and serve, with hot sauce.