

Macaroni Salad

PREP TIME	20 minutes
COOK TIME	15 minutes
CHILL TIME	1 hour
TOTAL TIME	1 hour 35 minutes
SERVINGS	6 servings
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5 from 333 votes

Everyone loves this classic macaroni salad recipe! Elbow macaroni and a handful of add-ins in a simple homemade dressing.

Ingredients

- 8 ounces elbow macaroni approx. 2 cups dry, or any short pasta

Add-Ins (see notes)

- 1 cup diced celery
- ½ cup shredded carrot
- ½ cup diced red bell pepper
- ¼ cup diced red onion or thinly sliced green onion

Dressing

- 1 cup mayonnaise
- 3 tablespoons apple cider vinegar or white vinegar
- 2 tablespoons granulated sugar
- 2 tablespoons sweet relish
- 1 teaspoon yellow mustard or Dijon mustard
- ¼ teaspoon salt
- ¼ teaspoon black pepper

Instructions

1. In a large pot, cook the elbow macaroni in salted water according to the instructions on the package. Drain well and rinse it under cold water to stop cooking.
2. **To make the dressing**, in a large bowl, combine mayonnaise, vinegar, sugar, relish, mustard, salt, and pepper. Mix well.
3. Add the drained macaroni, celery, carrots, red pepper, and onion to the dressing. Toss well to coat. Taste and add additional salt and pepper if desired.
4. Refrigerate the macaroni salad for at least 1 hour before serving.

Notes

*You will need 2 to 2 ½ cups of add-ins. Use the list above for a basic macaroni salad or change them to your liking. Other favorite add-ins include pickles, olives, ham, sweet peas, and cheddar cheese.

- Elbows can be swapped for ditalini, small shells, or wagon wheels.
- Dice the add-ins about the size of the macaroni.
- Rinse the pasta after draining to stop it from cooking.

- Mix the dressing directly in the salad bowl and then add the other ingredients, one less dish to wash.
- Store leftovers in the fridge in a covered container for up to 4 days.

Nutrition Information

Calories: 432, Carbohydrates: 37g, Protein: 6g, Fat: 29g, Saturated Fat: 4g, Polyunsaturated Fat: 17g, Monounsaturated Fat: 6g, Trans Fat: 1g, Cholesterol: 10mg, Sodium: 408mg, Potassium: 214mg, Fiber: 2g, Sugar: 9g, Vitamin A: 2332IU, Vitamin C: 16mg, Calcium: 25mg, Iron: 1mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)
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