

Plate Dream

Creamy Macaroni Salad – Easy Comfort Food

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

Ingredients

Main Ingredients

- [ ] 2 cups elbow macaroni
- [ ] 1 cup mayonnaise
- [ ] 1/2 cup finely diced red bell pepper
- [ ] 1/4 cup diced celery
- [ ] 2 tbsp fresh dill, chopped
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and black pepper to taste

Optional Add-ins

- [ ] 1/4 cup shredded carrots
- [ ] 2 tbsp chopped green onions

Instructions

1. Cook the elbow macaroni in salted water until al dente, about 8 minutes; drain and rinse under cold water to stop cooking.
2. In a large bowl, whisk together mayonnaise, lemon juice, honey, and fresh dill until smooth.
3. Add the cooled pasta, red bell pepper, celery, and any optional veggies to the dressing; toss gently until every noodle is coated.
4. Season with salt and pepper, cover, and chill for at least 20 minutes. creamy pasta
5. Give the salad a final gentle stir, garnish with a sprinkle of dill, and serve chilled.

Nutrition per serving

420 kcal	8 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra tang, add a splash more lemon juice just before serving.
- If the salad looks a bit dry after chilling, stir in a teaspoon of extra mayo.
- Use a shallow bowl for the dressing to ensure even coating.