

Plate Dream

Easy Macaroni Salad Recipe

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
- [ ] 1/2 cup mayonnaise
- [ ] 1 tablespoon Dijon mustard
- [ ] 1 tablespoon lemon juice
- [ ] 1 teaspoon sugar
- [ ] 1/2 cup red bell pepper, diced
- [ ] 1/4 cup green onion, sliced
- [ ] 2 tablespoons fresh parsley, chopped
- [ ] Salt and pepper to taste

Optional Add-Ins

- [ ] 1/2 cup cooked turkey ham, cubed
- [ ] 1/4 cup shredded cheddar
- [ ] 1 tablespoon capers

Instructions

1. Cook the macaroni in salted water until al dente, then drain and rinse under cold water to stop cooking.
2. In a bowl, whisk together mayonnaise, Dijon mustard, lemon juice, sugar, salt, and pepper until smooth.
3. Combine the cooled pasta, bell pepper, green onion, and parsley in a large mixing bowl.
4. Pour the dressing over the pasta mixture and toss gently to coat everything evenly.
5. Cover and refrigerate for at least 30 minutes; stir once more before serving.

Nutrition per serving

380 kcal	7 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad feels too thick after chilling, stir in a splash of milk or extra lemon juice.
- For a brighter flavor, add a pinch of celery seed during the dressing stage.
- Taste and adjust seasoning after the salad has rested.