

Plate Dream

Gordon Ramsay Macaroni Salad Recipe

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

Ingredients

Main Ingredients

- [ ] 8 oz elbow macaroni
- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp freshly squeezed lemon juice
- [ ] 1 tsp sugar
- [ ] 2 tbsp chopped fresh parsley
- [ ] 1 tbsp chopped fresh dill
- [ ] 1/4 cup finely diced red onion
- [ ] Salt and freshly ground black pepper to taste

Optional Add-Ins

- [ ] 1/4 cup diced celery
- [ ] 2 tbsp capers

Instructions

1. Bring a pot of salted water to boil, add the macaroni and cook until al dente, about 8-9 minutes. Drain and rinse under cold water to stop the cooking process.
2. In a large bowl, whisk together the mayonnaise, lemon juice, sugar, parsley, dill, and a pinch of salt and pepper until smooth.
3. Add the cooled pasta, red onion, and any optional add-ins to the dressing. Toss gently until every piece is evenly coated.
4. Cover the bowl and chill for at least 30 minutes. Give it a quick taste before serving and adjust seasoning if needed.

Nutrition per serving

380 kcal	8 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tangier salad, increase the lemon juice by an extra teaspoon.
- A dash of smoked paprika can add a subtle depth without overpowering the freshness.
- For a lighter version, substitute half of the mayo with Greek yogurt.