

Plate Dream

Macaroni Hawaiian Salad – Easy Classic 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 cup diced red bell pepper
- [ ] 1 cup diced cucumber
- [ ] 1 cup pineapple chunks, drained
- [ ] ¼ cup sliced green onions

Dressing

- [ ] 3 tbsp white wine vinegar
- [ ] 2 tbsp lime juice
- [ ] 1 tbsp honey
- [ ] ¼ cup olive oil
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Cook the macaroni in salted water until al dente, then drain and rinse under cold water.
2. In a large bowl, combine the red bell pepper, cucumber, pineapple, and green onions.
3. Whisk together vinegar, lime juice, honey, olive oil, salt, and pepper; let it sit for a minute.
4. Add the cooled pasta to the vegetable-fruit mix, pour over the dressing, and toss gently.
5. Cover and chill for at least 30 minutes before serving.

Nutrition per serving

320 kcal	8 g	44 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad seems dry, add a splash of the reserved pineapple juice.
- For extra crunch, toast the sliced almonds and sprinkle on top just before serving.
- A dash of soy sauce in the dressing adds depth without overpowering the tropical flavors.