

Plate Dream

Macaroni Salad Recipe – Perfect for Potlucks

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

Ingredients

Main Ingredients

- [ ] 1 pound elbow macaroni
- [ ] 1 cup mayonnaise
- [ ] 2 tablespoons apple cider vinegar
- [ ] 1 tablespoon Dijon mustard
- [ ] 1 teaspoon honey
- [ ] 1/2 cup finely diced red bell pepper
- [ ] 1/2 cup diced celery
- [ ] 1/4 cup sliced green onions
- [ ] 2 tablespoons chopped fresh parsley
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Cook the macaroni in salted water until al dente, about 8 minutes; drain and rinse under cold water until cool.
2. In a large bowl, whisk together mayo, apple cider vinegar, Dijon mustard, honey, salt, and pepper until smooth.
3. Add the cooled macaroni, red bell pepper, celery, green onions, and parsley to the bowl; fold gently until everything is evenly coated.
4. Cover and refrigerate for at least 30 minutes; give a quick toss before serving.
5. Optional: drizzle a tiny splash of creamy macaroni salad topping for extra richness.

Nutrition per serving

380 kcal	8 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste and adjust seasoning after chilling; the cold can mute flavors.
- For a Mediterranean twist, stir in olives and feta using the Greek pasta salad inspiration.
- A pinch of smoked paprika adds a subtle depth without overpowering.