

Treasure Barrel

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 cup red bell pepper, diced
- [ ] 1/2 cup celery, thinly sliced
- [ ] 1/4 cup red onion, finely chopped
- [ ] 1/2 cup mayonnaise
- [ ] 1 tbsp Dijon mustard
- [ ] 1 tbsp white wine vinegar
- [ ] 1 tsp sugar
- [ ] Salt and pepper to taste
- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. Bring a large pot of salted water to a boil, add the macaroni, and cook until just al dente, about 7-8 minutes.
2. Drain the pasta and rinse under cold water until cool; set aside to drain completely.
3. In a mixing bowl, whisk together mayonnaise, Dijon mustard, vinegar, sugar, salt, and pepper until smooth.
4. Add the cooled pasta, bell pepper, celery, and red onion to the dressing; toss gently until everything is evenly coated.
5. Fold in fresh parsley, adjust seasoning if needed, and refrigerate for at least 30 minutes before serving.

Nutrition per serving

350 kcal	6 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra zing, add a splash of lemon juice just before chilling.
- If you prefer a lighter version, replace half of the mayo with low-fat Greek yogurt.
- The salad tastes better after the flavors have had time to meld; plan ahead if possible.