

Treasure Barrel

Macaroni Salad Recipe by Gordon Ramsay

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

Ingredients

Main Ingredients

- [ ] 12 oz elbow macaroni
- [ ] 1 cup red bell pepper, diced
- [ ] 1/2 cup celery, finely sliced
- [ ] 1/2 cup green onions, thinly sliced
- [ ] 1/2 cup peas (optional)
- [ ] 1 cup mayonnaise
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp honey
- [ ] 2 tbsp fresh dill, chopped

Seasoning

- [ ] Salt and freshly ground black pepper to taste
- [ ] Pinch of smoked paprika for subtle warmth

Instructions

1. Cook the elbow macaroni in salted water until just al dente, about 8 minutes. Drain and rinse under cold water to stop cooking; set aside to cool.
2. In a large bowl, whisk together mayonnaise, lemon juice, honey, dill, salt, pepper, and smoked paprika until smooth.
3. Add the cooled pasta, bell pepper, celery, green onions, and peas to the dressing. Gently toss until every piece is coated.
4. Cover and refrigerate for at least 1 hour. Before serving, give the salad a quick stir and adjust seasoning if needed.

Nutrition per serving

420 kcal	8 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the vegetables dry after rinsing to prevent excess water.
- If you prefer a tangier profile, add a little extra lemon juice.
- For a creamier texture, fold in a spoonful of Greek yogurt right before chilling.