

The Best Deviled Egg Pasta Salad for Potlucks and BBQs

option for busy hosts or potluck warriors.



TIME
30 min

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INGREDIENTS

8 oz elbow macaroni (or small shells, cooked and drained)
6 large hard-boiled eggs, peeled
1/2 cup mayonnaise
1 tbsp yellow mustard
1 tsp apple cider vinegar
1/2 tsp garlic powder
1/2 tsp paprika, plus more for garnish
Salt and pepper, to taste
2 tbsp finely chopped pickles or relish (optional)
1/4 cup chopped celery (optional crunch)
Chopped chives or green onion, for garnish

DIRECTIONS

1. Cook pasta according to package directions until al dente. Drain and rinse under cold water to cool.
2. While pasta cools, peel and chop the hard-boiled eggs. For extra deviled flavor, mash 2 yolks into a bowl with the mayo, mustard, vinegar, garlic powder, paprika, salt, and pepper.
3. In a large bowl, combine the cooled pasta, remaining chopped eggs, celery (if using), and pickles.
4. Pour the deviled egg-style dressing over the mixture and stir gently until well combined.
5. Taste and adjust seasoning. Sprinkle with paprika and garnish with chives or green onions.
6. Chill for at least 30 minutes before serving for best flavor.

SWAPS & NOTES

Mayo Options: Sub in Greek yogurt or avocado mayo for a lighter version.

Extra Creamy: Mash a few egg yolks into the dressing before mixing.

Add-ins: Crumbled bacon, shredded cheddar, or diced ham can boost protein and flavor.

A squeeze of lemon juice works great too. ???

TIPS FOR SUCCESS

Make sure pasta is completely cool before mixing to avoid a greasy texture.

Use an egg slicer or fork to get a nice, even chop on your eggs.

Let the salad rest in the fridge-the flavor improves as it chills.

Pack in a chilled container and sprinkle garnish just before serving. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-deviled-egg-pasta-salad-for-potlucks-and-bbqs/>