

This Big Mac Pasta Salad Is the Ultimate Cookout Side Dish

Big Mac Pasta Salad - A Bold Burger-Inspired Side That Steals the Show



OVEN
375°F

TIME
8 min

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INGREDIENTS

For the Salad:

2 sesame seed buns, diced

1 tbsp canola oil

¼ tsp garlic salt

1 lb elbow pasta

½ lb ground beef

½ yellow onion, diced

... cup sweet relish

2 cups grape tomatoes, halved

2 cups lettuce, shredded

1 cup shredded cheddar cheese

1½ cups Big Mac Copycat Sauce (see below)

Optional Add-Ons:

Diced pickles

Extra cheese or lettuce

Sliced red onion

Plant-based ground meat for a vegetarian twist

DIRECTIONS

1. **Make the Croutons:** Preheat oven to 375°F (190°C).
2. Toss diced buns with canola oil and garlic salt.
3. Spread on a baking sheet and bake for 6-8 minutes, until toasted.
4. Cool completely.
5. **Cook the Pasta:** Boil pasta according to package instructions.
6. Drain, rinse with cold water, and set aside.
7. **Cook the Beef:** In a skillet over medium-high heat, cook ground beef and diced onion until browned, 6-8 minutes.
8. Break up meat as it cooks. Drain excess fat and let it cool.
9. **Assemble the Salad:** In a large bowl, combine: Cooked pasta
10. Cooled beef/onion mix
11. Relish
12. Tomatoes
13. Lettuce
14. Cheddar cheese
15. Big : Mac sauce
16. Gently toss to coat.
17. **Top and Serve:** Just before serving, sprinkle with toasted bun croutons.
18. Garnish with extra sauce or chopped pickles if desired.

TIPS FOR SUCCESS

Cool your ingredients before mixing for the freshest texture.

Don't add lettuce too early or it can wilt-add right before serving for crunch.

Make the Big Mac Sauce in advance -it gets better as it chills.

Use mini pasta shapes like shells or rotini if you prefer more sauce coverage.

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

Original recipe: <https://chefmaniac.com/this-big-mac-pasta-salad-is-the-ultimate-cookout-side-dish/>