

## This Dill Pickle Pasta Salad Is Perfect for BBQs and Potlucks

Get ready to level up your side dish game with this



**TIME**  
**20 min**

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### INGREDIENTS

- 1 pound pasta (rotini or fusilli work best)
- 1 cup dill pickles, chopped
- 1/2 cup mayonnaise
- 1/4 cup pickle juice (from the jar)
- 1/4 cup chopped fresh dill
- 1/4 cup diced red onion
- 1/4 cup diced celery

Salt and pepper, to taste

Ingredient Notes & Swaps:

**Pasta:** Choose a short, spiral-shaped pasta that catches the dressing well.

**Pickles:** Go classic dill or try spicy dill for a twist. Avoid sweet pickles—they'll clash with the dressing.

**Mayo:** Use full-fat for creaminess, or sub in Greek yogurt for a tangier, lighter version.

**Add-ins:** Crumbled bacon, cubed cheese, or chopped hard-boiled eggs add protein and texture.

Instructions:

**Cook the pasta:** Boil pasta in salted water until al dente. Drain and rinse with cold water to cool completely.

**Make the salad:** In a large mixing bowl, combine cooked pasta, chopped dill pickles, mayo, pickle juice, fresh dill, diced red onion, and celery.

**Season:** Add salt and pepper to taste. Mix well to combine all ingredients evenly.

**Chill:** Cover and refrigerate for at least 1 hour to allow flavors to meld.

**Serve:** Serve cold as a side or light lunch. Garnish with more chopped dill or a dusting of paprika if desired.

**Tips for Success:**

Rinse the pasta to cool it down fast and stop the cooking process.

Let it chill-this salad tastes better after it rests for an hour (or even overnight).

Don't skip the pickle juice-it brings that tangy magic that makes the dish.

Use crunchy pickles (like refrigerated brands) for better texture.

**Serving Suggestions & Pairings:**

Serve with Sheet Pan Quesadillas for a party platter that's crunchy and creamy.

Kick things off with Beer Cheese Dip.

Make it a potluck star next to Crockpot Nacho Dip.

Pair with Totchos for a crunchy, salty-sweet balance.

Wash it down with Blueberry Lemonade for a fresh and fruity contrast.

**Storage & Leftovers:**

**Fridge:** Store in an airtight container for up to 4 days.

**Mix before serving:** Stir again before serving leftovers to redistribute the dressing.

**Don't freeze:** The mayo-based dressing won't hold up well after thawing.

**More Recipes You'll Love:**

## DIRECTIONS

1. **Cook the pasta:** Boil pasta in salted water until al dente. Drain and rinse with cold water to cool completely.
2. **Make the salad:** In a large mixing bowl, combine cooked pasta, chopped dill pickles, mayo, pickle juice, fresh dill, diced red onion, and celery.
3. **Season:** Add salt and pepper to taste. Mix well to combine all ingredients evenly.
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5. **Serve:** Serve cold as a side or light lunch. Garnish with more chopped dill or a dusting of paprika if desired.
6. **Tips for Success:** Rinse the pasta to cool it down fast and stop the cooking process.
7. **Let it chill-**this salad tastes better after it rests for an hour (or even overnight).
8. **Don't skip the pickle juice-**it brings that tangy magic that makes the dish.
9. **Use crunchy pickles** (like refrigerated brands) for better texture.
10. **Serving Suggestions & Pairings:** This chilled pasta salad pairs well with anything grilled or cheesy:
11. **Serve with :** Sheet Pan Quesadillas for a party platter that's crunchy and creamy.
12. **Kick things off with :** Beer Cheese Dip.
13. **Make it a potluck star next to :** Crockpot Nacho Dip.
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fruity contrast.

16. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 4 days.
17. **Mix before serving:** Stir again before serving leftovers to redistribute the dressing.
18. **Don't freeze:** The mayo-based dressing won't hold up well after thawing.
19. **More Recipes You'll Love:** Sheet Pan Quesadillas - Easy to customize and great for sharing.
20. **Crockpot :** Nacho Dip - Cheesy, spicy, and scoopable.
21. **Beer :** Cheese Dip - The MVP of any appetizer table.
22. **Totchos -** A crowd-pleasing twist on classic nachos.
23. **Blueberry :** Lemonade - Bright and citrusy-perfect with tangy dishes.
24. **Final Thoughts:** This Dill Pickle Pasta Salad is bright, briny, and endlessly snackable. It's the perfect twist on the classic pasta salad and sure to be a standout at any summer table. Whether you're a die-hard pickle fan or just looking for a refreshing new side dish, this recipe delivers big-time flavor with minimal effort.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

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