

How to Make the Ultimate Macaroni Salad for Any Occasion

A classic side dish that's creamy, crunchy, tangy, and totally crave-worthy.



Best Macaroni Salad
1 pound elbow macaroni
3/4 cup mayonnaise
1/4 cup sour cream

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INGREDIENTS

1 pound elbow macaroni
3/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons Dijon mustard
1 tablespoon apple cider vinegar
1 teaspoon granulated sugar
Salt and pepper, to taste
1 red bell pepper, diced
1 green bell pepper, diced
1/2 cup red onion, finely chopped
1 cup celery, diced
1/2 cup fresh parsley, chopped
1/2 cup sliced black olives
1/2 cup diced dill pickles
1/2 cup shredded cheddar cheese
Optional: paprika, for garnish

DIRECTIONS

1. Cook the Macaroni: Cook elbow macaroni according to package instructions until al dente. Drain and rinse with cold water to cool. Set aside.
2. Make the Creamy Dressing: In a large mixing bowl, whisk together:
3. Mayonnaise
4. Sour cream
5. Dijon mustard
6. Apple cider vinegar
7. Sugar
8. Salt and pepper, to taste
9. Toss It All Together: Add the cooled macaroni to the bowl and toss until coated. Stir in red and green bell peppers, red onion, celery, parsley, black olives, pickles, and cheddar cheese. Mix gently until everything is evenly combined.
10. Chill: Cover the bowl and refrigerate for at least 1 hour to let the flavors meld. Before serving, sprinkle with paprika if desired.

SWAPS & NOTES

: tender pasta, creamy dressing, zesty add-ins, and just the right crunch.

It holds beautifully in the fridge and tastes even better the next day, making it a top-tier make-ahead side.

Whether you're pairing it with burgers, grilled chicken, or sandwiches, this salad delivers.

Cook the Macaroni Cook elbow macaroni according to package instructions until al dente .

TIPS FOR SUCCESS

Rinse the pasta well after cooking to stop the cooking process and remove starch for a better salad texture.

Chill long enough for the flavors to meld- overnight is even better .

Adjust the dressing if needed before serving- the pasta absorbs moisture as it chills.

Dice your veggies small for better texture balance in every bite.

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