

Deviled Egg Macaroni Salad - A Creamy Southern Classic

? Deviled Egg Macaroni Salad



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12 min

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INGREDIENTS

12 large eggs, hard-boiled and peeled
1 lb elbow macaroni, cooked and cooled
1 cup mayonnaise
... cup yellow mustard
1 tbsp apple cider vinegar
1 tsp sugar
‰ tsp garlic powder
‰ tsp paprika, plus extra for garnish
Salt & black pepper, to taste
‰ cup celery, finely chopped
‰ cup red onion, finely chopped
... cup dill pickles, finely chopped
2 tbsp fresh parsley (optional, for color)

DIRECTIONS

1. Prepare the Eggs: Cut hard-boiled eggs in half. Scoop out the yolks and place them in a large bowl. Chop the egg whites and set aside.
2. Make the Deviled Egg Dressing: Mash yolks with a fork until smooth. Add mayonnaise, mustard, apple cider vinegar, sugar, garlic powder, paprika, salt, and pepper. Stir until creamy and well blended.
3. Assemble the Salad: To the dressing bowl, add:
4. Cooked elbow macaroni
5. Chopped egg whites
6. Celery, red onion, dill pickles, and parsley
7. Gently stir until all ingredients are evenly coated with the deviled egg dressing.
8. Chill and Serve: Cover the bowl and refrigerate for at least 1 hour to let the flavors meld.
9. Before serving, sprinkle with extra paprika for a classic deviled egg finish.

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