

Creamy Deviled Egg Macaroni Salad: The Perfect BBQ Side Dish

Deviled Egg Macaroni Salad: A Creamy, Tangy Crowd Favorite



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INGREDIENTS

12 large eggs - hard-boiled and peeled
1 lb elbow macaroni - cooked and cooled
1 cup mayonnaise
1/4 cup yellow mustard
1 tbsp apple cider vinegar
1 tsp sugar
1/2 tsp garlic powder
1/2 tsp paprika (plus extra for garnish)
Salt and black pepper - to taste
1/2 cup celery - finely chopped
1/2 cup red onion - finely chopped
1/4 cup dill pickles - finely chopped
2 tbsp fresh parsley - chopped (optional, for color)

DIRECTIONS

- 1.** Prepare the Eggs: Slice the hard-boiled eggs in half. Carefully remove the yolks and add them to a large bowl. Chop the egg whites and set them aside.
- 2.** Make the Deviled Egg Dressing: Mash the yolks with a fork until fine. Add mayonnaise, mustard, apple cider vinegar, sugar, garlic powder, paprika, salt, and black pepper. Stir until smooth and creamy.
- 3.** Mix the Salad: Add the cooked and cooled macaroni to the dressing. Fold in the chopped egg whites, celery, red onion, dill pickles, and parsley. Gently mix until everything is evenly coated.
- 4.** Chill and Serve: Cover and refrigerate for at least 1 hour. Before serving, sprinkle with extra paprika for that classic deviled egg finish.

SWAPS & NOTES

Mayo Substitute : Use Greek yogurt or a 50/50 mix of yogurt and mayo for a lighter version.

Pickles : Sweet relish can be used instead of dill for a sweeter profile.

Spicy Kick : Add a dash of hot sauce or chopped jalapeños for heat.

Eggs : Pre-boiled eggs from the store can save time.

TIPS FOR SUCCESS

Don't overcook the pasta - Al dente pasta holds up better in creamy salads.

Cool the pasta completely before mixing to avoid melting the mayo.

Chop ingredients finely so you get even flavor in every bite.

Use fresh herbs if possible-parsley or chives both work great.

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

Original recipe: <https://chefmaniac.com/creamy-deviled-egg-macaroni-salad-the-perfect-bbq-side-dish/>