

Classic Creamy Macaroni Salad with Dijon & Veggies

Get ready for a taste of pure comfort and a staple of summer gatherings with this incredible



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INGREDIENTS

2 cups elbow macaroni
1/2 cup mayonnaise
1/4 cup sour cream
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1 tablespoon Dijon mustard
1 tablespoon apple cider vinegar
1 cup celery, diced
1/2 cup red bell pepper, diced
1/2 cup green onions, sliced
Salt and pepper to taste

DIRECTIONS

1. Let's get this delicious : Rich and Creamy Macaroni Salad mixed and chilled!
2. Cook and : Cool Macaroni: Cook the 2 cups elbow macaroni according to package instructions until al dente. Drain thoroughly, then immediately rinse under cold water to cool the pasta completely and prevent it from sticking together. Set aside in a colander to drain any excess water.
3. Prepare the : Dressing: In a large mixing bowl (the one you'll use for the whole salad), combine the 1/2 cup mayonnaise, 1/4 cup sour cream, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, 1 tablespoon Dijon mustard, 1 tablespoon apple cider vinegar, and salt and pepper to taste. Whisk everything well until the dressing is smooth and all ingredients are thoroughly combined.
4. Add : Macaroni and Vegetables: Add the cooled, drained macaroni to the bowl with the dressing. Along with the macaroni, add the 1 cup diced celery, 1/2 cup diced red bell pepper, and 1/2 cup sliced green onions.
5. Combine : Ingredients: Gently fold the ingredients together with a large spoon or rubber spatula until everything is well coated with the dressing. Be careful not to mash the macaroni.
6. Chill: Cover the bowl tightly with plastic wrap and refrigerate for at least 1 hour before serving. This chilling time is essential to allow the flavors to meld and deepen, and for the salad to chill thoroughly, making it most refreshing.
7. Serve: Give the salad another gentle stir before serving. Enjoy cold!

SWAPS & NOTES

Elbow Macaroni: Classic for macaroni salad, but any small pasta shape like ditalini, small shells, or rotini can also be used.

Cook al dente according to package instructions.

Mayonnaise: Use your favorite brand of full-fat mayonnaise for the best richness and creaminess.

Light mayo can be substituted, but the texture might be slightly different.

TIPS FOR SUCCESS

Cool Pasta Completely: This is the most crucial step!

Warm pasta will absorb too much dressing, making the salad dry and potentially soggy.

Rinsing with cold water immediately after draining helps this.

Don't Overcook Pasta: Cook the macaroni just until al dente.

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