

## Rich & Creamy Macaroni Salad: Perfect Potluck Side

Rich and Creamy Macaroni Salad



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### INGREDIENTS

- 2 cups elbow macaroni
- 1/2 cup mayonnaise (full-fat recommended for creaminess)
- 1/4 cup sour cream (full-fat recommended)
- 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

#### Swaps and Notes:

**Elbow Macaroni:** Classic for macaroni salad, but ditalini or small shells could also be used.

**Mayonnaise:** Full-fat mayonnaise will give the creamiest, richest dressing. You can use light mayo, but the texture might be slightly different.

**Sour Cream:** Adds tanginess and extra creaminess. Plain Greek yogurt (full-fat) can be used as a healthier substitute, providing more tang.

**Garlic Powder/Onion Powder:** These contribute to the classic savory flavor profile. You can add a tiny bit of fresh minced garlic (1/2 clove) or onion (1 tablespoon finely grated) for a stronger kick.

**Dijon Mustard:** Adds a subtle tang and depth to the dressing. Yellow mustard can be substituted for a

more classic picnic salad flavor.

**Apple Cider Vinegar:** Provides essential acidity and tanginess. White vinegar or red wine vinegar can be used.

**Vegetables:** Feel free to customize with other finely diced vegetables like carrots, cucumber, or even a bit of finely chopped white onion (though the green onions cover that). Ensure vegetables are diced small for even distribution.

**Optional Add-ins:** A sprinkle of smoked paprika, a pinch of sugar to balance the tang, or a tablespoon of fresh chopped dill or parsley can elevate the flavor.

## DIRECTIONS

1. **Making this :** Rich and Creamy Macaroni Salad is quick and easy, perfect for prepping ahead of time.
2. **Cook and : Cool Macaroni:** Bring a large pot of generously salted water to a rolling boil. Add the elbow macaroni and cook according to package instructions until it is al dente. Drain the macaroni thoroughly in a colander. Immediately rinse the cooked macaroni under cold water to cool it down quickly and prevent it from sticking together. Drain very well. Set aside.
3. **Prepare the : Dressing:** While the macaroni is cooling, in a large mixing bowl, combine the 1/2 cup mayonnaise, 1/4 cup sour cream, 1 tablespoon Dijon mustard, 1 tablespoon apple cider vinegar, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, salt, and pepper to taste. Whisk all these ingredients together until the dressing is completely smooth and well combined.
4. **Add : Macaroni and Vegetables:** Add the cooled and well-drained macaroni to the bowl with the dressing. Also add the diced celery, diced red bell pepper, and sliced green onions.
5. **Combine : Ingredients:** Gently fold the ingredients together using a large spoon or spatula until everything is well coated with the creamy dressing and the vegetables are evenly distributed throughout the macaroni.
6. **Chill:** Cover the bowl tightly with plastic wrap or a lid. Refrigerate for at least 1 hour (or preferably 2-4 hours, or even overnight) before serving. This chilling time is crucial as it allows the flavors to meld and deepen, resulting in a more cohesive and

delicious salad.

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