

Creamy Sweet Macaroni Salad with Carrots and Peppers

Sweet Macaroni Salad - A Classic Crowd-Pleasing Side

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INGREDIENTS

Salad Base:

1 package (16 ounces) elbow macaroni

4 medium carrots, shredded

1 large green pepper, chopped

1 medium red onion, chopped

Sweet Creamy Dressing:

2 cups mayonnaise

1 can (14 ounces) sweetened condensed milk

1 cup cider vinegar

1/2 cup sugar

1 teaspoon salt

1/2 teaspoon black pepper

DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil and cook the elbow macaroni according to package directions until al dente.
2. Drain the pasta and rinse it under cold water to stop the cooking process. Allow it to cool completely and drain well.
3. Prepare the Vegetables: In a large mixing bowl, combine:
 4. Cooked macaroni
 5. Shredded carrots
 6. Chopped green pepper
 7. Chopped red onion
8. Stir gently to distribute the vegetables evenly.
9. Make the Dressing: In a separate bowl, whisk together:
 10. Mayonnaise
 11. Sweetened condensed milk
 12. Cider vinegar
 13. Sugar
 14. Salt
 15. Black pepper
16. Mix until the dressing is smooth and the sugar is fully dissolved.
17. Combine Everything: Pour the dressing over the macaroni mixture.
18. Stir thoroughly until all ingredients are evenly coated with the creamy dressing.
19. Chill the Salad: Cover the bowl and refrigerate the salad for at least 2 hours, though overnight chilling produces the best flavor.
20. Before serving, stir the salad again to redistribute the dressing.

SWAPS & NOTES

This recipe is flexible and easy to customize depending on your preferences.

Macaroni alternatives: Small shells or ditalini pasta work well if elbow macaroni isn't available.

Vegetable additions: You can add diced celery, peas, or chopped pickles for extra crunch and flavor.

Lighter version: Substitute part of the mayonnaise with Greek yogurt to reduce calories while maintaining creaminess.

