

## Hawaiian Macaroni Salad Recipe for the Ultimate Creamy Side Dish

1 pound elbow macaroni, cooked until soft



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### INGREDIENTS

- 1 pound elbow macaroni, cooked until soft
- 1/2 cup grated carrot
- 1/2 cup finely chopped celery
- 1/4 cup finely chopped onion
- 1 3/4 cups mayonnaise, such as Duke's or Hellmann's
- 3/4 cup whole milk
- 1 tablespoon apple cider vinegar
- 1 tablespoon granulated sugar
- 1/2 teaspoon sea salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon sweet paprika, optional for garnish

### DIRECTIONS

1. Cook the pasta: Cook the elbow macaroni according to the package directions, but continue cooking until the pasta is soft rather than just al dente.
2. Cool the macaroni: Drain the pasta and rinse it under cold water.
3. Set it aside until needed.
4. Make the dressing: In a large bowl, whisk together the mayonnaise, whole milk, apple cider vinegar, granulated sugar, salt, and black pepper until smooth.
5. Add the vegetables: Whisk in the grated carrot, chopped celery, and chopped onion.
6. Combine with the pasta: Add the cooled macaroni to the bowl.
7. Use a rubber spatula to stir everything together until all of the pasta is well coated.
8. Chill: Cover the bowl with plastic wrap and refrigerate for at least 2 hours.
9. For the best flavor and texture, chill overnight.
10. Stir and serve: Before serving, stir the macaroni salad well.
11. Taste and re-season with salt and black pepper if needed.
12. Sprinkle with a little sweet paprika if desired.

### SWAPS & NOTES

Cooking the macaroni past al dente is one of the most important parts of this recipe.

That softer texture is what gives Hawaiian Macaroni Salad its

signature creamy feel.

Whole milk helps loosen the mayo and create a smooth dressing that coats the pasta well without feeling too stiff.

The carrot, celery, and onion add just enough freshness and

texture, but they stay in the background rather than turning this into a chunky vegetable-heavy pasta salad.

### TIPS FOR SUCCESS

The softer texture is part of what makes this salad taste like Hawaiian mac salad instead of a standard deli macaroni salad.

Let the pasta cool before mixing it into the dressing so the mayo stays smooth and creamy.

Chill the salad long enough for the dressing to soak into the macaroni.

If the salad thickens too much after chilling, stir in a small splash of milk before serving to loosen it slightly.

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