

## Sweet and Creamy Macaroni Salad That Always Disappears First

### Sweet and Creamy Macaroni Salad



**SWEET AMISH MACARONI SALAD**

YOU WILL NEED

- \* 2 cups elbow macaroni
- \* 3 hard-boiled eggs (chopped)
- \* 1/2 cup celery (diced)
- \* 1/2 cup carrots (shredded)

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#### INGREDIENTS

- 2 cups elbow macaroni
- 3 hard-boiled eggs, chopped
- 1/2 cup celery, diced
- 1/2 cup carrots, shredded
- 1/4 cup red bell pepper, diced
- 1/2 cup mayonnaise
- 2 tablespoons yellow mustard
- 1/4 cup sugar
- 2 tablespoons apple cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

#### DIRECTIONS

1. Cook the elbow macaroni according to the package directions until just tender. Drain well and let it cool completely.
2. In a large mixing bowl, whisk together the mayonnaise, yellow mustard, sugar, and apple cider vinegar until smooth and creamy.
3. Add the cooled macaroni to the bowl along with the chopped hard-boiled eggs, diced celery, shredded carrots, and diced red bell pepper.
4. Stir everything together until the pasta and vegetables are evenly coated in the dressing.
5. Season with salt and black pepper to taste.
6. Cover the bowl and refrigerate for at least 1 hour before serving.
7. For the best texture and flavor, let it chill overnight so everything has time to blend together.

#### SWAPS & NOTES

Elbow macaroni is the classic choice, but small shells or ditalini can also work if that is what you have on hand.

The important part is using a small pasta shape that holds onto the dressing well.

Mayonnaise gives this salad its creamy base, while mustard adds zip and depth.

Yellow mustard keeps the flavor classic and slightly sweet, but Dijon can be used if you want a little more sharpness.

#### TIPS FOR SUCCESS

The most important tip is to let the macaroni cool before mixing it with the dressing.

Warm pasta can absorb the dressing too quickly and make the salad feel dry instead of creamy.

Another helpful trick is to slightly undercook the pasta rather than overcook it.

Macaroni softens a little more as it chills, so starting with pasta that still has a bit of structure helps keep the final salad from becoming mushy.

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