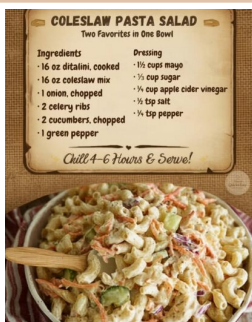


Coleslaw Pasta Salad: The Creamy, Crunchy Side Dish That Goes with Everything

16 ounces ditalini pasta, cooked and cooled



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

For the Salad:

- 16 ounces ditalini pasta, cooked and cooled
- 16 ounces coleslaw mix
- 1 onion, chopped
- 2 celery ribs, chopped
- 2 cucumbers, chopped
- 1 green bell pepper, chopped

For the Dressing:

- 1 1/2 cups mayonnaise
- 1/3 cup sugar
- 1/4 cup apple cider vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

1. Cook the pasta: Bring a large pot of salted water to a boil and cook the ditalini according to the package directions. Drain and rinse under cool water, then let it cool completely.
2. Prep the vegetables: Chop the onion, celery, cucumbers, and green bell pepper into small bite-sized pieces.
3. Combine the salad base: In a large mixing bowl, add the cooled pasta, coleslaw mix, chopped onion, celery, cucumbers, and bell pepper.
4. Make the dressing: In a separate bowl, whisk together the mayonnaise, sugar, apple cider vinegar, salt, and black pepper until smooth and well combined.
5. Toss everything together: Pour the dressing over the pasta and vegetables, then toss until everything is evenly coated.
6. Chill before serving: Cover the bowl and refrigerate for 4 to 6 hours before serving so the flavors can blend and the texture can settle into that perfect creamy-crunchy balance.

SWAPS & NOTES

This pasta salad is very flexible, which makes it easy to adjust based on your preferences.

Ditalini works beautifully, but small shells or elbow macaroni can also be used.

Red onion can be swapped in for a sharper flavor and a little more color.

If you like more tang, add an extra splash of apple cider vinegar.

TIPS FOR SUCCESS

This salad really improves after a few hours in the fridge, and the flavors come together much better once it has rested.

Cut the vegetables into small, even pieces so every bite gets a good mix of pasta, crunch, and dressing.

If the salad thickens too much after chilling, stir in a spoonful of mayonnaise or a tiny splash of vinegar before serving to freshen it back up.

If you enjoy fresh, flavorful side dishes, this Light Tangy Chicken Salad is another great recipe to keep in your rotation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/coleslaw-pasta-salad-the-creamy-crunchy-side-dish-that-goes-with-everything/>