

## Easy Chicken Macaroni Salad That's Creamy, Tangy, and Packed with Flavor

Why I Love This Chicken Macaroni Salad



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

3 cups cooked elbow macaroni  
2 cups cooked chicken breast, diced or shredded (rotisserie works great)  
1/2 cup celery, finely chopped  
1/2 cup red bell pepper, diced  
1/2 cup shredded carrots  
1/4 cup red onion, finely chopped  
1 cup mayonnaise  
2 tablespoons sour cream  
1 tablespoon Dijon mustard  
1 tablespoon apple cider vinegar  
1 teaspoon sugar  
Salt and pepper to taste  
Optional garnish: chopped parsley or paprika

### DIRECTIONS

- 1. Cook the : Pasta** bring a large pot of salted water to a boil and cook the macaroni until al dente-usually about 8-10 minutes. Once cooked, I drain it, rinse it under cold water to stop the cooking, and set it aside to cool completely.
- 2. Prep the : Mix-Ins**While the pasta cools, I chop the chicken, celery, red bell pepper, carrots, and onion. I like everything diced fairly small so it mixes well and is easy to eat.
- 3. Make the : Dressing**In a large mixing bowl, I whisk together the mayonnaise, sour cream, Dijon mustard, apple cider vinegar, sugar, salt, and pepper. The sour cream adds tang, the mustard adds a little bite, and the sugar balances it all out.
- 4. Combine : Everything**Once the pasta is cool, I add it to the bowl along with the chicken and chopped veggies. I gently fold everything together until the dressing coats all the ingredients evenly.
- 5. Chill : Before Serving**I cover the bowl and chill the salad for at least an hour-longer if I've got time. This lets the flavors really soak in and helps the texture firm up a bit. Right before serving, I'll give it a quick toss and garnish with fresh parsley or a light sprinkle of paprika if I'm feeling fancy.

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

Original recipe: <https://chefmaniac.com/easy-chicken-macaroni-salad-thats-creamy-tangy-and-packed-with-flavor/>