

Zucchini Bread Recipes

Creamy Macaroni Salad Recipe

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups small elbow macaroni
- [ ] 1/2 cup diced carrots
- [ ] 1/2 cup diced celery
- [ ] 1/4 cup finely chopped red onion
- [ ] 2 tbsp chopped fresh parsley
- [ ] 2 tbsp chopped fresh dill

Creamy Dressing

- [ ] 1 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp honey
- [ ] 1 tsp Dijon mustard
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Cook the macaroni in salted boiling water until al dente, about 8 minutes; drain and rinse under cold water, then set aside.



2. In a large bowl, whisk together mayonnaise, apple cider vinegar, lemon juice, honey, and Dijon mustard until smooth.



3. Add the cooled macaroni, diced carrots, celery, red onion, parsley, and dill to the bowl; gently fold until every noodle is coated.



4. Season with salt and pepper, taste, and adjust the acidity or sweetness if needed. Cover and refrigerate for at least 30 minutes before serving.

5 Before serving, give the salad another quick stir, sprinkle a few extra chopped herbs on top, and enjoy.



Nutrition per serving

420 kcal	9 g	38 g	26 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra tang, add a splash of cucumber dressing.
- If you prefer a lighter texture, replace half the mayo with Greek yogurt.
- A pinch of smoked paprika adds a subtle depth without overwhelming the creaminess.