

Zucchini Bread Recipes

Macaroni Salad – Classic Potluck Favorite

15 min Prep time	**10 min** Cook time	**25 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb elbow macaroni
- [ ] 1 cup red bell pepper, diced
- [ ] 1 cup carrots, grated
- [ ] 1 cup frozen peas, thawed
- [ ] 1/2 cup fresh dill, chopped
- [ ] 1/4 cup fresh parsley, chopped

Dressing

- [ ] 1 cup Greek yogurt
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tbsp Dijon mustard
- [ ] 1 tsp honey
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the elbow macaroni and cook until al dente, about 8 minutes.



2. Drain the pasta and rinse under cold water to stop cooking; set aside to cool completely.
3. In a large bowl, combine the red bell pepper, grated carrots, and peas.



4. In a separate small bowl, whisk together Greek yogurt, apple cider vinegar, Dijon mustard, honey, salt, and pepper until smooth.



5. Add the cooled macaroni to the vegetable bowl, pour the dressing over, and gently fold until everything is evenly coated.

6 Stir in the chopped dill and parsley, then cover and refrigerate for at least 1 hour before serving.



Nutrition per serving

310 kcal	12 g	46 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer texture, replace half of the yogurt with light mayo.
- Taste the dressing before mixing; adjust vinegar or honey to balance tang and sweetness.
- For extra crunch, add sliced celery or cucumber right before serving.