

Elbow Macaroni Pasta Salad



Tender elbow macaroni, a homemade sauce, and colorful, fresh veggies combine for this simple and quick macaroni salad.

Course	Side Dish
Cuisine	American
Keyword	macaroni salad
Prep Time	10 minutes
Cook Time	10 minutes
Total Time	20 minutes
Servings	10
Calories	142kcal

Ingredients

- 1 1-pound box of elbow macaroni cooked
- 1 red pepper diced
- 2 stalks of celery finely chopped
- 1 cup of shredded carrots
- 1 cup of mayo
- ¼ cup of sour cream
- 1 ½ tablespoons of sugar
- 1 ½ tablespoons of apple cider vinegar
- 1 ½ tablespoons of Dijon mustard
- 2 chopped green onions
- 1 tablespoon of chopped parsley

Instructions

1. In a large bowl, toss cooked macaroni with celery, red pepper and carrots.
2. In a small bowl, whisk together mayo, sour cream, sugar, vinegar, mustard, green onions and parsley.
3. Pour over macaroni and toss to coat. Refrigerate until serving.

Nutrition

Calories: 142kcal