

Helergon Kitchen

Macaroni Salad – Easy Gordon Ramsay Inspired Recipe

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

Ingredients

Main Ingredients

- [ ] 12 oz elbow macaroni
- [ ] 1/2 cup mayonnaise
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] 1/2 cup red bell pepper, diced
- [ ] 1/4 cup fresh dill, chopped
- [ ] 1/4 cup fresh parsley, chopped
- [ ] 1/4 cup frozen peas, thawed
- [ ] Salt and pepper to taste

Instructions

1. Cook the macaroni in salted water until al dente, about 8 minutes; drain and rinse under cool water.
2. In a large bowl, whisk together mayonnaise, lemon juice, honey, a pinch of salt, and black pepper.
3. Add the cooled macaroni to the dressing, then fold in bell pepper, peas, dill, and parsley. creamy macaroni salad
4. Taste and adjust seasoning; let the salad rest for 10 minutes before serving. For a potluck twist, see potluck macaroni salad.
5. Serve alongside grilled meats or enjoy on its own as a refreshing side.

Nutrition per serving

420 kcal	8 g	42 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter dressing, replace half the mayo with Greek yogurt.
- For extra crunch, add toasted pumpkin seeds just before serving.
- A drizzle of olive oil adds a subtle richness.