

Helergon Kitchen

Macaroni Salad – Perfect for Potlucks

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

Ingredients

Main Ingredients

- [ ] 8 oz elbow macaroni
- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp sugar
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

For the Mix-In

- [ ] 1/2 cup red bell pepper, finely diced
- [ ] 1/4 cup dill pickles, chopped
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1/4 cup red onion, minced

Instructions

1. Cook the macaroni in salted water until al dente, about 8-9 minutes; drain and rinse under cold water to stop cooking.
2. In a large bowl, whisk together mayonnaise, apple cider vinegar, sugar, salt, and pepper until smooth.
3. Add the cooled macaroni to the dressing, tossing gently to coat each piece.
4. Fold in the bell pepper, pickles, red onion, and parsley. Chill for at least 30 minutes. creamy macaroni
5. Before serving, give the salad a final stir and taste for seasoning. Optional: sprinkle a pinch of smoked paprika for extra depth.

Nutrition per serving

350 kcal	7 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad feels too thick, stir in a tablespoon of milk or yogurt.
- For extra zing, add a dash of hot sauce or a pinch of dried oregano.
- Keep the salad covered to prevent it from drying out.