

Bite Spoon

Creamy Macaroni Salad Recipe

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

Ingredients

Main Ingredients

- [ ] 1 pound elbow macaroni
- [ ] 1 cup mayonnaise
- [ ] 2 tablespoons Dijon mustard
- [ ] 1 tablespoon apple cider vinegar
- [ ] 1 teaspoon sugar
- [ ] 1/2 cup diced red onion
- [ ] 1/2 cup finely chopped celery
- [ ] 1/2 cup shredded carrot
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tablespoons chopped fresh parsley

Instructions

1. Bring a large pot of salted water to a boil, add the macaroni, and cook until al dente, about 8 minutes.
2. Drain the pasta, rinse under cold water until cool, and let it sit in a colander to dry completely.
3. In a large bowl, whisk together mayonnaise, Dijon mustard, apple cider vinegar, sugar, salt, and pepper until smooth.
4. Add the cooled macaroni to the dressing, tossing gently to coat each piece.
5. Fold in the red onion, celery, and carrot, then sprinkle with parsley.
6. Cover and refrigerate for at least one hour. Just before serving, give it a quick stir and adjust seasoning if needed.

Nutrition per serving

420 kcal	8 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra brightness, add a splash of lemon juice just before serving.
- If you like a touch of heat, stir in a pinch of cayenne pepper.
- Feel free to substitute the red onion with scallions for a milder flavor.