



Macaroni Salad

Makes 12 Side Servings



Gather

- Large Pot
- Colander
- Little Bowls
- Measuring Spoons
- Measuring Cups
- Large Mixing Bowl
- Whisk
- Airtight Container
- Wooden Spoon or Spatula
- 1 Box of Macaroni (1-pound)
- 1 Cup of Mayonnaise (or Light)
- 1 Tablespoon of Mustard
- ½ Teaspoon of Salt
- ½ Teaspoon of Celery Salt
- Optional Mix-ins: ½ Cup of finely chopped red onion, tomato, black olives, celery, green pepper, green onions



Get Ready

- Fill the large pot 2/3 full of water and 1 teaspoon of salt.
- Cover with lid and turn **High Heat (High)**.
- Place the colander in the sink.
- Measure the mayonnaise and mustard into the large mixing bowl and the remainder of the ingredients into little bowls.
- Add the macaroni to the boiling water and cook per package directions. **Set a timer.**
- Drain the pasta, place it in the airtight container, with the lid off or loosely on top, and put the container in the freezer for **30 minutes. Set a timer.**



Combine

- Add the mayonnaise, mustard, and salts to the large mixing bowl.
- Whisk the mixture **counting to 20**.
- Add the macaroni to the mixing bowl and stir with the wooden spoon or spatula, breaking up the pasta that is stuck together.
- Add up to 3 mix-ins and mix with the spoon **counting to 20**.



Heat Refrigerate

- Transfer the macaroni salad to the airtight container.
- Place the container in the refrigerator until ready to serve and for up to 3-5 days.



Finish & Serve

- Serve as a side dish in small bowls.
- If serving at a party, discard any leftover salad after 2 hours. To decrease waste, put smaller amounts out at a time.

*Use Light Mayonnaise to decrease the fat content.

**The macaroni can be cooked and cooled in the refrigerator the day before.