



Macaroni Salad

Filipino-style Macaroni Salad is a must for any party or celebration! It's loaded with chicken, ham, cheese, and crushed pineapple for a hearty and delicious side dish that's sure to be a crowd favorite.

Recipes

- 1 pound uncooked medium elbow macaroni
- 1 pound boneless, skinless chicken breast or thigh meat
- 1 large carrot, peeled and diced
- 1 cup ham, cubed
- 6 hard-boiled eggs, peeled and coarsely chopped
- 1 can (14 ounces) crushed pineapple
- 1 cup Eden or Velveeta Cheese, cubed
- 1/2 cup sweet pickle relish
- 1 cup raisins
- 1 onion, peeled and diced
- 1 1/2 cups mayonnaise
- 1/2 cup sweetened condensed milk
- salt and pepper to taste

Steps:

1. Add macaroni and cook according to package directions. Drain well and allow to cool completely.
2. In a pot, add chicken meat and enough water to cover. Bring the water to a boil, skimming scum that floats on top. Lower heat, cover, and simmer for about 15 to 20 minutes or until cooked through.
3. In a pot, bring water to a boil. Add diced carrots and cook for about 30 seconds
4. In a large bowl, combine macaroni, chicken, carrots, ham, eggs, crushed pineapple including packing juice, cheese, sweet pickle relish, raisins, onions, mayonnaise, and sweetened condensed milk. Gently stir together until evenly distributed.
5. Season with salt and pepper to taste. Refrigerate for about 1 hour to cool completely and to allow flavors to meld.