

Authentic Hawaiian Macaroni Salad



This Hawaiian Macaroni Salad is the real deal. A no-frills, creamy mac salad that is the perfect side dish for any BBQ or Luau!

Course	Side Dish
Cuisine	Hawaiian
Keyword	Hawaiian Macaroni Salad, Side, Side Dish
Prep Time	20 minutes
Cook Time	15 minutes
Total Time	35 minutes
Servings	10
Calories	563kcal
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Equipment

- Stove Top
- Large Sauce Pan

Ingredients

- 1 pound [macaroni](#)
- 2 tablespoons [apple cider vinegar](#)
- 2 [carrots](#) shredded
- 1/4 cup [onion](#) shredded (optional)
- 2 1/2 cups [Mayonnaise](#) Best Foods or Hellman's mayonnaise (no substitutes!)
- 1/4 cup [milk](#)
- 2 teaspoon [sugar](#)
- [kosher salt and pepper](#) to taste

Instructions

1. Cook macaroni according to package directions. Drain well and place macaroni in a large bowl (I like to use a tupperware bowl with a lid so I can easily refrigerate later).
2. While macaroni is still hot, sprinkle on vinegar and add carrot and onion. Toss together until well combined. Allow to cool for about 10-15 minutes.
3. In a separate, smaller bowl, whisk together mayo, milk, and sugar. Fold mayo mixture into the macaroni until all the noodles are evenly coated. Add salt and pepper to taste.
4. Cover and refrigerate at least 4 hours (best if overnight). Gently stir before serving adding a little more milk if needed, no more than a tablespoon or two.

Nutrition

Calories: 563kcal | Carbohydrates: 37g | Protein: 7g | Fat: 43g | Saturated Fat: 7g | Cholesterol: 24mg | Sodium: 370mg | Potassium: 165mg | Fiber: 2g | Sugar: 4g | Vitamin A: 2085IU | Vitamin C: 1mg |

Calcium: 25mg | Iron: 0.7mg