

Magnificent Macaroni Salad



Slightly sweet, classic macaroni salad recipe!

Prep: 10 mins

Cook: 10 mins

Additional: 30 mins

Total: 50 mins

Servings: 5

Yield: 5 servings



Ingredients

3 cups elbow macaroni

1 ½ cups mayonnaise

⅓ large onion, minced

¼ cup chopped fresh parsley

2 tablespoons prepared yellow mustard

2 teaspoons rice vinegar

1 teaspoon white sugar, or more to taste

¾ teaspoon celery seed

½ teaspoon salt

3 hard-cooked eggs, chopped

Directions

Step 1

Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally, until cooked through but firm to the bite, 8 minutes; drain.

Step 2

Rinse macaroni in cold water until cool; drain.

Step 3

Stir mayonnaise, onion, parsley, mustard, rice vinegar, sugar, celery seed, and salt together in a bowl; add macaroni and eggs and stir to coat.

Step 4

Chill in refrigerator for 30 minutes before serving.

Nutrition Facts

Per Serving: 783 calories; protein 14g; carbohydrates 53.4g; fat 57.4g; cholesterol 152.3mg; sodium 718.8mg.