

Valentina Macaroni Salad

Makes 3 cups

Ingredients

- 3 cups elbow macaroni, cooked
- 1 1/2 Tbsp. dill relish
- 1 tsp. onion powder
- 2 hard boiled eggs
- 1/2 cup mayonnaise
- 1/8 tsp. celery seed
- 1 tsp. yellow mustard
- Paprika (optional)

Directions

1. Prepare elbow macaroni according to package directions. Drain and cool and put into a large bowl.
2. Separate the hard-boiled yolks from the egg white. Cut the egg white into small pieces and mash up the egg yolk.
3. Combine hard-boiled egg, mayonnaise, dill relish, onion powder, mustard, and celery seed in a bowl. Mix until well blended.
4. Add the mixture to the elbow macaroni bowl. Stir until the macaroni is well coated.
5. Put in a serving container and sprinkle paprika on top (optional).