



Creamy Macaroni Salad

Ingredients

- 1 (16 oz) package elbow macaroni
- 1 cup reduced-fat mayonnaise
- 3–4 Tbsp water or 2% milk
- 2 Tbsp red wine vinegar
- 1 Tbsp sugar
- 1½ tsp salt
- ¼ tsp garlic powder
- ¼ tsp black pepper
- 1 small sweet yellow, orange, or red bell pepper, finely chopped
- 1 small green bell pepper, finely chopped
- 1 small onion, finely chopped
- 1 celery rib, finely chopped
- 2 Tbsp fresh parsley, minced

Instructions

Step 1

Bring a large pot of water to a boil. Cook the elbow macaroni according to the package directions until tender. Drain well, rinse under cold water to cool it down, and drain again completely.

Step 2

In a small bowl, whisk together the mayonnaise, water (or 2% milk), red wine vinegar, sugar, salt, garlic powder, and black pepper. Mix until the dressing is smooth and well combined.

Step 3

In a large mixing bowl, add the cooled macaroni, chopped sweet pepper, green pepper, onion, and celery. Pour in 1 cup of the prepared dressing and toss gently to coat all the ingredients evenly.

Step 4

Cover the bowl and refrigerate the salad for about 2 hours to allow the flavors to blend. Store the remaining dressing separately in the refrigerator.

Step 5

Just before serving, stir in the reserved dressing to refresh the creaminess. Sprinkle the top with freshly minced parsley for color and flavor.