

American Macaroni Salad (Serves 6)

Recipe slightly adapted from Food Network

Ingredients:

2 cups dry elbow macaroni, cooked, rinsed and drained

1/3 cup diced celery

1/4 cup minced red onion, soaked in cold water and a splash of white vinegar for 10 minutes, drained

1 Tbsp. minced flat-leaf parsley

1/2 cup diced roma tomatoes, seeded

1/2 cup mayonnaise

3/4 tsp. dry mustard

1 1/2 tsp. sugar

1 1/2 Tbsp. cider vinegar

3 Tbsp. sour cream

1/2 tsp. kosher salt, plus more to taste

Freshly ground black pepper

Directions:

1. In a large bowl, combine the macaroni, celery, onion, parsley and tomato.
2. In a small bowl, whisk together the mayonnaise, mustard, sugar, vinegar, sour cream and salt.
3. Pour the dressing over the salad and stir to combine. Season with salt and pepper to taste. Serve or store covered in the refrigerator for up to 3 days.

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