

Macaroni Dinner Salad

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Ingredients:

2 cups macaroni noodles

3/4 cup cooked chicken, cubed

1/2 cup cooked ham, cubed

2 hard boiled eggs, chopped

1 carrot, peeled into strips with a potato peeler

1 green onion, chopped

1/2 cup mayonnaise

2 TBSP white wine vinegar

2 tsp stone ground mustard

4 tsp sweet pickle relish

1 tsp salt

1/4 tsp celery salt

1/4 tsp pepper

Directions:

*Cook the macaroni to al dente. Drain and rinse in cold water multiple times to stop the cooking process. Place in a large bowl in the refrigerator.

*Whisk together the mayonnaise, white wine vinegar, mustard, relish, salt, celery salt and pepper. Refrigerate.

*Once the noodles are completely cold, add the chicken, ham, eggs, carrot and green onion to the bowl and gently mix. Last, add the dressing and gently mix again.

*Cover and refrigerate for a few hours to overnight. Mix every now and then.