

Macaroni Salad

Prep Time: 20 Minutes

Cook Time: 8 Minutes

Serves: 16 Servings

Ingredients

- 16 ounces macaroni noodles
- 4 ribs celery, minced
- 1 medium red bell pepper, minced
- ½ small red onion, minced
- ½ cup chopped sweet pickles (or sweet pickle relish)
- 1 Tablespoon dried dill
- 5oz sliced black olives

Creamy Dressing

- 2 cups vegan mayo
- ¼ cup sweet pickle relish
- 2 tablespoon apple cider vinegar
- 2 tablespoon granulated sugar
- 4 teaspoons mustard (yellow or dijon)
- ½ teaspoon salt
- few shakes black pepper
- tiny pinch garlic powder

Preparation

Step 1

Prepare the macaroni noodles according to the package instructions, then immediately rinse well with cold water. Add the drained noodles to a large bowl and drizzle with a teaspoon of olive oil and stir, so the noodles don't stick together.

Step 2

Finely chop the celery, red bell pepper, red onion, dill, sweet pickles, black olives and add them to the bowl with the noodles.

Step 3

Make the dressing: In a medium sized bowl, whisk together all the dressing ingredients until well combined.

Step 4

Pour the dressing over your macaroni salad ingredients and toss until everything is well coated.

Step 5

Cover and refrigerate for at least 30 minutes if you can to allow the flavors to meld together. It will keep for 4-5 days in a covered container in the refrigerator. Stir before serving and enjoy!