

Picnic Macaroni Salad

Savannah · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

1 hr

Description

This is a macaroni salad that goes great with baked beans and any barbecued or grilled meat perfect for a picnic

Ingredients

- - 1 (16 ounce) package macaroni - 1 ½ cups ranch dressing - ½ cup mayonnaise - 1 (6 ounce) can small pitted black olives
- juice reserved - 1 tablespoon garlic powder - 1 tablespoon adobo seasoning - ground black pepper to taste
- 2 (6 ounce) cans solid white tuna
- drained and crumbled - 1 small red bell pepper
- chopped

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 minutes. Drain and let cool completely
5. about 30 minutes. Mix ranch dressing
6. mayonnaise
7. 2 tablespoons reserved olive juice
8. garlic powder
9. adobo
10. and pepper together in a bowl. Pour dressing mixture into cooled macaroni. Add olives
11. tuna
12. and red bell pepper to macaroni; stir well to combine. Chill until serving.