

Creamy Macaroni Salad

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

This creamy pasta salad recipe is easy and a huge hit at every function I take it to I've looked all over for a great macaroni salad and this is it I like my salads to have a lot of creamy dressing so I always make an extra halfbatch of the dressing and add it as necessary to add more moisture since the pasta soaks up so much sauce

Ingredients

— - 3 cups elbow macaroni - 1 teaspoon salt - 1 teaspoon dry mustard powder - $\frac{3}{4}$ teaspoon garlic powder - $\frac{1}{2}$ teaspoon paprika - $\frac{1}{2}$ teaspoon onion powder - $\frac{1}{4}$ teaspoon ground white pepper - $\frac{1}{4}$ teaspoon ground black pepper - 1 $\frac{1}{2}$ cups mayonnaise - 1 (5 ounce) can evaporated milk - $\frac{1}{2}$ cup sour cream - $\frac{1}{2}$ cup finely chopped onion - 3 tablespoons finely chopped green bell pepper - 3 tablespoons finely chopped red bell pepper - 2 tablespoons finely chopped yellow bell pepper - $\frac{1}{2}$ cup finely chopped celery - $\frac{1}{2}$ cup finely chopped carrots

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. 8 minutes. While the macaroni is cooking
4. mix salt
5. dry mustard
6. garlic powder
7. paprika
8. onion powder
9. white pepper
10. and black pepper together in a small bowl. Whisk mayonnaise
11. evaporated milk
12. and sour cream together in a large salad bowl until smooth and creamy. Stir in seasoning mix until well blended. Drain and rinse macaroni under cold water until cooled. Drain again. Add macaroni
13. onion
14. celery
15. carrots
16. and bell peppers to the salad bowl; mix until well combined and coated with dressing.