

Bacon Ranch Macaroni Salad

Jacob · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 40 mins

Description

This ranch macaroni salad recipe is even better served the next day so all the flavors are well incorporated. Macaroni salad can sometimes be a little boring. So one day I started adding extra ingredients and this is what I came up with. The whole family loves it.

Ingredients

- - 6 slices bacon - 1 pound elbow macaroni - 1 cup mayonnaise - ½ small red onion
- diced very small - ½ small green bell pepper
- diced very small - 1 (1 ounce) package ranch salad dressing mix - 1 (8 ounce) package Cheddar cheese
- cut into small cubes

Instructions

1. Cook bacon in a large
2. deep skillet over medium-high heat until crisp
3. about 10 minutes; drain on a plate lined with paper towels until cool. Crumble bacon and set aside. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in boiling water
4. stirring occasionally
5. until cooked through but firm to the bite
6. about 8 minutes; drain. Rinse macaroni with cold water until cool; drain again. Mix cooled macaroni
7. crumbled bacon
8. mayonnaise
9. red onion
10. green bell pepper
11. ranch salad dressing mix
12. and Cheddar cheese together in a large bowl until well combined. Cover the bowl with plastic wrap and refrigerate for at least 4 hours before serving.