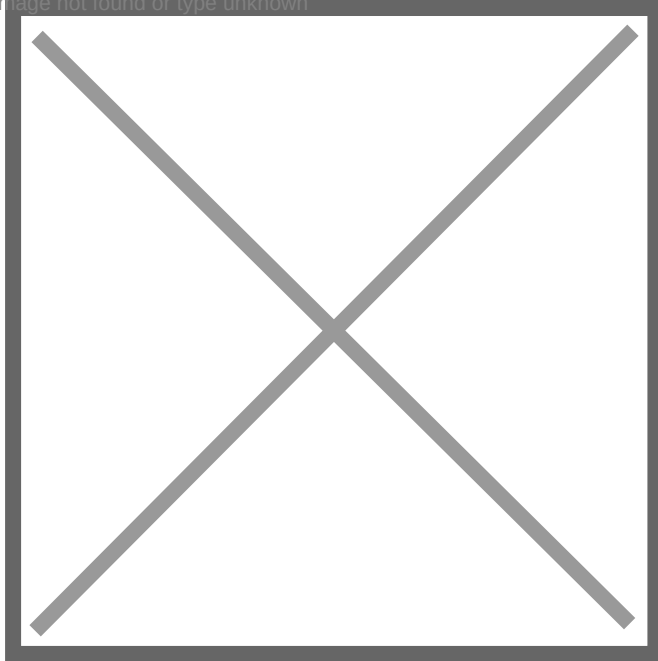




BLT Pasta Salad with Mayo

Jacob · 30/09/2024

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Prep Time

6 hrs

Difficult

Medium

Servings

6 hrs 35 mins

Description

This salad really does taste like a BLT sandwich

Ingredients

- - 1 (7 ounce) package elbow macaroni - 1 pound bacon
- diced - 2 tablespoons lemon juice - 1 large avocado
- diced - ½ cup mayonnaise - ½ cup creamy salad dressing (such as Miracle Whip®) - ? cup tomato-based chile sauce - ¼ cup lemon juice - 2 teaspoons chicken bouillon granules - 2 teaspoons white sugar - 1 large tomato - cored
- seeded
- and diced - ½ cup sliced green onion tops - 6 cups shredded lettuce

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 rinse with cold water. Set aside. Fry bacon in a large skillet over medium heat until browned and crisp
5. about 7 minutes. Remove with a slotted spoon and drain on paper towels. Refrigerate when cool. Sprinkle 2 tablespoons lemon juice over the diced avocado. Combine mayonnaise
6. creamy dressing
7. chile sauce
8. 1/4 cup lemon juice
9. chicken bouillon
10. and sugar. Stir in the cooked macaroni
11. avocado
12. tomato
13. and green onions. Cover tightly and refrigerate until well chilled
14. at least 6 hours. Mix in lettuce and the reserved bacon just before serving.