



RECIPES THAT DELIVER

MACARONI SALAD

CREAMY • FRESH • CLASSIC

SIMPLE INGREDIENTS. BIG FLAVOR.

A creamy and flavourful macaroni salad made with crisp vegetables, hard boiled eggs and a tangy dressing. Perfect as a side dish for any meal, BBQ or gathering!



A Classic Side Dish That Always Delivers!



YIELD
~ 6 SERVINGS
(1 1/2 cups each)



PREP TIME
15 MIN



COOK TIME
10 MIN
(TO COOK PASTA)



SKILL LEVEL
EASY



PERFECT FOR
BBQ, POTLUCKS,
LUNCHES & MORE

INGREDIENTS

INGREDIENT	AMOUNT
Macaroni (elbow)	1 cup (125 g)
Mayonnaise	1 cup (250 ml)
Greek yogurt (plain)	1/4 cup (60 ml)
Vinegar (white or apple cider)	2 tablespoons (30 ml)
Sugar	2 tablespoons (25 g)
Dijon mustard	1 tablespoon (15 ml)
Pickle juice	1 tablespoon (15 ml)
Hard boiled eggs, chopped	2
Celery, chopped	1 stalk
Red pepper, diced	1/2
Carrot, shredded	1 small
Onion, diced	1 small



STEP-BY-STEP

1



Cook macaroni in salted water until al dente (about 8–10 minutes). Drain and rinse under cold water. Let cool completely.

2



In a large bowl, whisk together mayonnaise, Greek yogurt, vinegar, sugar, Dijon mustard and pickle juice until smooth.

3



Add the cooled macaroni, chopped eggs and all vegetables to the bowl.

4



Mix gently until everything is well combined. Cover and refrigerate for at least 30 minutes before serving for best flavor.

CHEF'S TIPS



- Use Greek yogurt for a lighter, creamier dressing.
- Let the salad chill for at least 30 minutes before serving.
- Adjust the sugar, vinegar or mustard to your taste.
- For extra flavour, add a pinch of paprika, fresh dill or chopped parsley.
- Great served with burgers, grilled meats, sandwiches or on its own!

MAKE AHEAD & STORAGE



Keep refrigerated in an airtight container for up to 4 days.



Not recommended for freezing due to the mayonnaise base and fresh vegetables.

NUTRITION FACTS

(per 1 1/2 cups / 200 g)

Calories	320
Total Fat	22 g
Carbohydrates	27 g
Protein	8 g
Sodium	390 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

