

Recipe:

CREAMY MACARONI SALAD

Date:

Total Servings	Diet Type
8-10 Portions	<input checked="" type="checkbox"/> GENERAL <input type="checkbox"/> GLUTEN-FREE <input type="checkbox"/> VEGAN <input type="checkbox"/> KETO <input type="checkbox"/> OTHER -

Ingredients

Elbow pasta - 1 lb.

Ham, diced - 1 cup

Egg, boiled - 4-5 pcs.

Onion, diced - 1 cup

Celery, diced - 1/2 cup

Green peas - 1 cup

Cranberries/Raisins, dried - 1 cup

Cheese, shredded - 1 cup

Mayo - 1 cup (as needed)

Mustard - 3 Tbsp.

Salt & Pepper

Parsley or Spring onion, chopped fresh - garnish

Preparations & Cooking

1. Boil the water and add the pasta until fully cooked.
2. Rinse pasta in cold water and set aside.
3. Cook the eggs, peel and set aside.
4. Dice the ham and all other fresh vegetables.
5. Make sure green peas are fully thawed.
6. Place all the ingredients in a big bowl. Add mustard and mayo.
7. Mix gently and adjust the taste by adding mayo, salt or pepper.
8. Top with chopped fresh parsley or spring onion for garnish.
9. Refrigerate until ready to serve.

Total Cost:

Prep Time: 20 Mins.

Cook Time: 10 Mins.