

Foodnity Recipes

Creamy Macaroni Salad Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz elbow macaroni
- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp Greek yogurt
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp sugar
- [ ] 1/4 cup red onion, finely diced
- [ ] 1/2 cup celery, diced
- [ ] 1/4 cup red bell pepper, diced
- [ ] 2 tbsp fresh dill, chopped
- [ ] 2 tbsp fresh parsley, chopped
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Cook the macaroni in salted water until al dente, about 8 minutes; drain and rinse under cold water to halt cooking.
2. In a large bowl, whisk together mayonnaise, Greek yogurt, lemon juice, sugar, salt, and pepper until smooth.
3. Add the cooled pasta, red onion, celery, bell pepper, dill, and parsley to the dressing; toss gently to coat evenly.
4. Cover and refrigerate for at least 1 hour, allowing the flavors to meld before serving.
5. Give the salad a quick stir, taste for seasoning, and serve chilled, optionally garnished with extra herbs.

Nutrition per serving

420 kcal	9 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dressing feels too thick, thin it with a splash of milk or extra lemon juice.
- For added crunch, fold in a handful of toasted sunflower seeds just before serving.
- A pinch of smoked paprika can add a subtle warmth without overpowering the salad.