



Easy Macaroni Salad

SERVES: 4 to 6

INGREDIENTS:

- Heaping ½ cup mayo or vegan mayo
- 1 tablespoon Dijon mustard
- 2 tablespoons lemon juice
- 1 garlic clove, grated
- ½ teaspoon sea salt
- Freshly ground black pepper
- 8 ounces dry elbow macaroni
- ½ cup diced red onion
- ½ red capsicum, diced
- 2 celery ribs, diced
- ¾ cup frozen peas, thawed
- 2 tablespoons capers or diced dill pickles
- ¼ cup chopped fresh dill
- ¼ cup chopped parsley



METHOD:

1. In a large bowl, whisk together the mayo, mustard, lemon juice, garlic, salt and freshly ground black pepper.
2. Cook the macaroni in a pot of salted boiling water until just past al dente. Drain and rinse under cold water.
3. Add the macaroni to the bowl along with the red onion, red capsicum, celery, peas, capers, dill and parsley. Stir to combine and season to taste with more salt and pepper.