

## Elbow Macaroni Salad with Egg

Serves 4

Cal 345

- 150 g elbow macaroni
- 2 hard-boiled eggs, chopped
- 25 g finely chopped celery
- 13 g finely chopped onion
- 77 g mayonnaise, plus more to taste
- 2 tsp sugar
- 2 tsp white or cider vinegar
- ½ tsp salt, or to taste
- ½ tsp prepared mustard
- Freshly ground pepper, to taste



1. Cook the **macaroni** according to the package directions. Drain and rinse under cold running water until completely cooled.
2. Combine all the ingredients except for the pasta and stir well to combine.
3. Add the cooled pasta. Stir gently so you do not break apart the macaroni. Coat all pieces of pasta evenly with the dressing.
4. Taste and adjust the seasonings and add more mayonnaise as needed.
5. Cover and **chill the macaroni salad for at least 2 hours** before serving. Just before serving, taste and adjust the seasonings and add more mayonnaise if needed.

Can cook macaroni 1 day ahead, stored in frig