

Choco Fever Dream

Classic Macaroni Hawaiian Salad - Easy Homemade Recipe

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz elbow macaroni
- [ ] 1 cup fresh pineapple chunks
- [ ] 1/2 cup red bell pepper, diced
- [ ] 1/4 cup green onions, thinly sliced
- [ ] 1/3 cup frozen peas, thawed

Dressing

- [ ] 3 tbsp apple cider vinegar
- [ ] 2 tbsp honey
- [ ] 1/4 cup extra-virgin olive oil
- [ ] 1 tsp mustard
- [ ] Salt and pepper to taste

Instructions

1. Cook the macaroni in salted water until al dente, about 8-9 minutes; drain and rinse under cold water to stop cooking.
2. While the pasta cools, whisk together vinegar, honey, mustard, and olive oil; season with salt and pepper.
3. In a large bowl, combine the cooled macaroni, pineapple, red bell pepper, peas, and green onions.
4. Pour the dressing over the salad, toss gently until everything is evenly coated; chill for at least 30 minutes before serving.
5. Give the salad a quick stir before plating; garnish with an extra sprinkle of green onions if desired.

Nutrition per serving

340 kcal	7 g	52 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dressing seems too thin, let the salad sit; the pasta will absorb extra liquid.
- For a creamier version, replace half the olive oil with mayonnaise.
- Taste and adjust sweetness or acidity after chilling, as flavors mellow.