

Choco Fever Dream

Creamy Macaroni Salad – Easy Pasta Recipe

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

Ingredients

Main Ingredients

- [ ] 2 cups elbow macaroni
- [ ] 1 cup mayonnaise
- [ ] ½ cup sour cream
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp sugar
- [ ] ¼ tsp salt
- [ ] ¼ tsp black pepper
- [ ] ½ cup celery, finely diced
- [ ] ¼ cup red onion, minced
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp paprika for garnish

Instructions

1. Bring a large pot of salted water to a boil, add the macaroni and cook until al dente, about 8 minutes.
2. Drain the pasta and run under cold water to stop cooking; let it sit in a colander to dry completely.
3. In a mixing bowl, whisk together mayonnaise, sour cream, vinegar, mustard, sugar, salt, and pepper until smooth.
4. Fold the cooled macaroni into the dressing, then stir in celery, red onion, and parsley. Sprinkle paprika on top.
5. Cover and refrigerate for at least 30 minutes before serving. Optionally pair with Cajun pasta for a spicy contrast.

Nutrition per serving

350 kcal	6 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra tang, add a splash more vinegar just before chilling.
- If the salad feels thick, stir in a tablespoon of milk or buttermilk.
- Garnish with a few extra herb fronds for a fresh finish.