

Choco Fever Dream

Macaroni Salad – Easy Gordon Ramsay Style

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 lemon juice
- [ ] 1 tsp sugar
- [ ] 1/4 cup finely chopped fresh parsley
- [ ] 2 tbsp fresh dill, chopped
- [ ] 1/4 cup red onion, thinly sliced
- [ ] Salt and freshly ground black pepper to taste

Optional Add-ins

- [ ] 1/2 cup cherry tomatoes, halved
- [ ] 1/4 cup cucumber, diced
- [ ] 1 tbsp capers, rinsed

Instructions

1. Bring a large pot of salted water to a boil, add the elbow macaroni, and cook until just al dente, about 8 minutes; drain and rinse under cold water.
2. In a large bowl, whisk together mayonnaise, lemon juice, sugar, salt, and a pinch of pepper until smooth.
3. Add the cooled macaroni to the dressing, then fold in parsley, dill, red onion, and any optional vegetables you like.
4. Taste and adjust seasoning, then cover and refrigerate for at least 20 minutes. Before serving, give it a gentle stir and sprinkle extra herbs on top.
5. Serve chilled, paired with a crisp white wine or a light lemonade for a refreshing contrast.

Nutrition per serving

380 kcal	8 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad looks a bit thick after chilling, loosen it with a tablespoon of milk or a splash of olive oil.
- For added depth, stir in a teaspoon of Dijon mustard into the dressing.
- This salad makes a lovely side for grilled fish or roasted chicken.