

Choco Fever Dream

Macaroni Salad – Guy Fieri Style

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

Ingredients

Main Ingredients

- [ ] 1 lb elbow macaroni
- [ ] 1/2 cup unsalted butter
- [ ] 2 tbsp whole-grain mustard
- [ ] 3 tbsp apple cider vinegar
- [ ] 2 tbsp honey
- [ ] 1/2 cup red bell pepper, finely diced
- [ ] 1/2 cup celery, thinly sliced
- [ ] 1/4 cup fresh parsley, chopped
- [ ] 2 tbsp fresh dill, chopped
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the elbow macaroni, and cook until al dente, about 8 minutes.
2. Drain the pasta, rinse under cold water, and let it sit in a colander to dry completely.
3. In a saucepan, melt the butter over low heat, whisk in the mustard, vinegar, and honey until smooth; remove from heat.
4. In a large bowl, combine the cooked macaroni, diced bell pepper, sliced celery, parsley, and dill.
5. Pour the warm butter-mustard vinaigrette over the pasta mixture, toss gently to coat evenly.
6. Season with salt, pepper, and a pinch of smoked paprika; chill for at least 30 minutes before serving.

Nutrition per serving

380 kcal	8 g	46 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, toast the paprika briefly before adding.
- If the salad seems dry after chilling, stir in a splash of olive oil.
- Adjust honey to taste for a sweeter or more tangy profile.