

Macaroni Summer Salad

10 ingredients · 40 minutes · 6 servings



Directions

1. Cook the macaroni according to the directions on the package. Rinse with cold water and add to a large bowl.
2. Hard boil the eggs and transfer to a bowl of ice water to cool. Once cool, remove the shells and chop. Add them to the bowl with the cooked macaroni.
3. Add the chopped red bell pepper and red onion to the bowl with the macaroni and eggs.
4. Mix the dressing by combining the yogurt, mayonnaise, lemon juice, honey, mustard, salt and pepper. Mix well then add to the macaroni salad and mix thoroughly.
5. Refrigerate and enjoy!

Notes

No Lentil Macaroni

Use brown rice, quinoa or chickpea pasta instead.

Leftovers

Keeps well in the fridge for 3 to 4 days.

More Flavour

Feel free to add in some fresh herbs to enhance the flavours. Personally I think dill is a great addition.

Ingredients

- 4 cups** Lentil Macaroni (dry/uncooked)
- 4** Egg
- 1** Red Bell Pepper (chopped)
- 1/2 cup** Red Onion (finely diced)
- 1 cup** Plain Coconut Yogurt
- 1/2 cup** Mayonnaise
- 2 tbsps** Lemon Juice
- 1 tsp** Raw Honey
- 1 tsp** Dijon Mustard
- Sea Salt & Black Pepper (to taste)