



Hawaiian Macaroni Salad



6 servings



1 hour

INGREDIENTS

- 8 oz dry macaroni noodles
- 1 Tbsp. apple cider vinegar
- 1 carrot peeled and grated.
- 2 Tbsp. grated onion(it will be liquidly)
- 1 ¼ cups Best Foods or Hellman's mayo
- 2 Tbsp. milk
- 1 Tsp. Sugar
- Kosher salt and freshly ground black pepper to taste.

DIRECTIONS

1. Cook macaroni noodles according to package instructions. Drain and transfer to a mixing bowl.
2. Sprinkle the apple cider vinegar over the top, add carrots, and onions, stir, and let cool for 10 to 15 min.
3. In a small bowl whisk together mayonnaise, milk, and sugar.
4. Stir in the mayonnaise mix into the macaroni noodles and season with salt and pepper.
5. Cover and refrigerate for at least 1 hour or overnight.
6. Gently stir before serving; if needed, add a Tsp or two of milk or a little mayonnaise to thin the salad out.

