

## Simple Macaroni Salad

My inspiration <http://www.frugalfamilyhome.com/food/recipes/best-macaroni-salad-recipe>

As soon as things start warming up outside I start getting cravings for salads of all sorts. This week I was craving "Hawaiian Salad". If you have ever been to Hawaii you know that macaroni salad is their staple salad. They serve it with everything. Here is a quick recipe to satisfy that craving!

### Ingredients

1 ½ cups macaroni or small pasta of choice  
⅓ cup celery, diced small  
⅓ cup onion, diced small  
⅓ cup dill pickle, diced small (Note: if you like a sweet salad, use sweet pickles instead)  
¾ cup mayo  
2 tbsp yellow mustard  
¼ tsp dried chives  
¼ tsp dried dill  
¼ tsp dried parsley  
Salt and pepper to taste  
Sugar to taste, start w/ just a pinch

### Directions

Cook pasta al dente. There is nothing worse than overcooked pasta. Yuck! I know this because I have done it. Drain and set aside.

Chop celery, onion & dill pickle. Set aside.

Add mayo and mustard to a medium bowl. Mix. Add chives, parsley and dill. Mix. Add your cooked pasta. Mix. Sprinkle with salt and pepper. Taste. If needed add more salt and pepper to taste. If you like it like this you can omit the sugar. Mine was a little tart. Add a pinch of sugar. Taste. Add more sugar if needed to taste. I used a couple of teaspoons.

Serve as a side with your favorite sandwich, burger or chicken. I paired mine with these chicken drumettes. The perfect summer combination. So simple! So satisfying!