



Fresh Herb Macaroni Salad

A bright, creamy macaroni salad loaded with fresh herbs and crisp vegetables — great for cookouts, lunches, or summer dinners.



INGREDIENTS

- 3 cups elbow macaroni
- 3/4 cup mayonnaise
- 2 tbsp sour cream or plain Greek yogurt
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar or lemon juice
- 1 tsp sugar or honey
- 1/2 tsp salt
- 1/4 tsp black pepper

FRESH HERBS

Use any combination

you like:

- 2 tbsp fresh dill
- 2 tbsp parsley
- 1 tbsp chives
- 1 tsp basil
- 1 tsp thyme



INSTRUCTIONS

- 1 Cook macaroni until just tender. Rinse with cool water and drain well.
- 2 In a large bowl, whisk together mayonnaise, sour cream, mustard, vinegar, sugar, salt, and pepper.
- 3 Stir in the chopped herbs.
- 4 Add macaroni and vegetables. Mix gently until coated.

Chill for at least 1 hour before serving for best flavor.

OPTIONAL ADD-INS

- 1/2 cup diced celery
- 1/4 cup red onion
- 1/2 cup diced cucumber
- 1/2 cup sweet peppers
- 2 chopped hard-boiled eggs
- Shredded cheddar cheese



FLAVOR VARIATIONS

LEMON HERB GARDEN SALAD



- Use:
- Lemon zest
- Parsley ~ Basil
- Cucumber ~ Sweet peas

BACON RANCH HERB SALAD



- Add:
- Crumbled bacon
- Chives ~ Dill
- Ranch seasoning

DILL PICKLE HERB MACARONI SALAD



- Add: Extra dill
- Chopped pickles
- Splash of pickle juice



Scan to explore more
herbal recipes & tips!

www.EverythingHerbalbyCherylJabz.com

DOWNLOAD THIS PAGE

Print • Save • Share

