

A top-down view of an American macaroni salad. The salad is served in a large, light-orange, oval-shaped bowl. It consists of elbow macaroni coated in a creamy dressing, mixed with sliced cherry tomatoes, sliced cucumbers, and shredded carrots. In the bottom right corner, there is a small white bowl filled with whole cherry tomatoes in various colors: red, yellow, and orange. The background is a dark grey surface.

RECIPE | TOMATOES

AMERICAN MACARONI SALAD

A circular logo with a blue background. The words "pure" and "flavor" are written in a white, lowercase, sans-serif font. A green leaf icon is positioned between the two words. A registered trademark symbol (®) is located to the right of "flavor".

pure
flavor®



PURE-FLAVOR.COM

AMERICAN MACARONI SALAD



15 min

15 min
PREP.

0 min
COOKING



6



easy

INGREDIENTS

For the salad:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 2** Pure Flavor® Tomatoes On-the-Vine, diced
- 2 cups** elbow macaroni, cooked
- ½ cup** diced celery, diced
- ¼ cup** red onion, minced
- 1 tbsp** flat-leaf parsley, for garnish
- Salt & pepper, to taste

For the dressing:

- ½ cup** mayonnaise
- 3 tbsp** sour cream
- 1½ tbsp** cider vinegar
- 1½ tsp** sugar
- ¾ tsp** dry mustard
- Salt & pepper, to taste

DIRECTIONS

- 1** In a large bowl, combine the salad ingredients.
- 2** Meanwhile, in a small bowl, combine the dressing ingredients.
- 3** Pour the dressing over the salad and stir to combine. Season with salt and pepper to taste.