



MACARONI SALAD WITH SALMON



INGREDIENTS

- 2 C dry macaroni noodles
- Salt
- 2 cans (7oz each) salmon
- ½ C Mayonnaise (plus more for added smoothness)
- 1 tsp mustard
- 1 tsp lemon zest
- 1 T lemon juice
- 1/3 C chopped red onion
- 2 T chopped fresh parsley (optional)
- 2 stalks celery, chopped
- Freshly ground black pepper

PROCEDURE

01

Boil the macaroni according to package directions with about 1 T salt. Drain and rinse in cold water, and drain again.

02

Mix salmon, and all other ingredients in a large bowl.

03

Stir in drained warm macaroni.

04

Chill before serving.

CHEF'S TIPS

*may add Tabasco or freshly ground pepper to taste

* as the macaroni absorbs the mayonnaise, you may need to add more or add water to the salad to keep it from being dry.