



Classic Macaroni Salad



2 c dry macaroni or ditalini pasta

6 hard boiled eggs, peeled and chopped

1 red pepper, chopped fine

3 stalks celery, chopped

¼ c finely chopped red onion

1 c matchstick carrots, chopped

2 T Italian parsley, chopped fine

1½ c mayonnaise

2 t mustard

salt and pepper

Cook pasta according to package directions. Drain and rinse with cold water. Place in large bowl and add eggs, red pepper, celery, onion, carrots, and parsley. Add mayonnaise and mustard and mix well. Salt and pepper to taste. Chill. Serve cold.