



CREAMY NOODLE RING PASTA SALAD

December 11

National Noodle Ring Day

INGREDIENTS

- 1 Pound Elbow Macaroni (enriched or whole grain rich)
- 1 Cup Diced Red Bell Pepper
- 1 Cup Diced Celery
- 1 Cup Diced Red Onion
- 4 Hard Boiled Eggs (chopped)
- 1 Cup Frozen Sweet Peas (cooked and drained)
- 1 Cup Mayonnaise
- 1 Cup Plain Greek Yogurt (meets CACFP sugar limits)
- 2 Tablespoons Lemon Juice
- 2 Teaspoons Apple Cider Vinegar
- 2 Teaspoons Honey
- 1 Teaspoon Dijon Mustard
- ½ Teaspoon Sea Salt
- ¼ Teaspoon Black Pepper

DIRECTIONS

1. Cook macaroni according to package instructions. Optional: Add 1 teaspoon of salt to the water.
2. Drain, rinse until cool, and set aside.
3. To make the dressing, whisk together mayonnaise, yogurt, lemon juice, vinegar, mustard, honey, salt, and pepper in a mixing bowl. Cover and refrigerate until ready to use.
4. Place bell pepper, celery, red onion, hard boiled eggs, peas and cooked pasta in a large mixing bowl.
5. Add dressing and toss until coated. Serve chilled.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Lunch/Supper

YIELD

15 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Cup	½ Cup	1 Cup	2 Cups