Pacific Islands & Oceania
HAWAIIAN MACARONI SALAD



INGREDIENTS

- 16 Ounces Elbow Macaroni (enriched or whole grain rich)
- 2 Tablespoons Apple Cider Vinegar
- 1 Cup Carrots (shredded)
- ¼ Cup Onion (shredded) or ½ Teaspoon Onion Powder
- 3 Cups Mayonnaise
- ⅓ Cup Milk
- 1½ Teaspoons Sugar
- Salt and Pepper (to taste)

DIRECTIONS

1. Bring a large pot of salted water to a boil. Add the macaroni and cook according to package instructions until tender, about 8-10 minutes.
2. While the macaroni cooks, shred the carrots and onion.
3. Drain the macaroni well and transfer to a large bowl. While still hot, gently fold in the vinegar, carrots and onion. Refrigerate 20-30 minutes, until completely cooled.
4. Whisk together the mayonnaise, milk, sugar, salt and pepper.
5. Pour the dressing over the cooled macaroni and fold until well coated. Taste and adjust seasoning.
6. Cover and refrigerate at least 30 minutes. Just before serving, stir in a splash of milk if the salad looks dry.

MEAL PATTERN CONTRIBUTION

Grain

MEAL TYPE

Snack

YIELD

14½ Cups

PORTION SIZES

Toddler:	½ Cup
Preschool:	½ Cup
School Age:	1 Cup
Adult:	1 Cup