



kitchen collage

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Pimento Macaroni Salad

Serves 6-8

A side dish with a serious Southern flair, this pimento macaroni salad combines two classic recipes into something hearty and tasty! Very cheesy with just a tad of spice, this macaroni salad will be a winner at picnics and potlucks all summer long.

Macaroni Salad Ingredients:

1 lb elbow macaroni
1 lb sharp cheddar cheese, coarsely shredded
4 scallions, thinly sliced

Pimento Dressing Ingredients:

4 oz. cream cheese, softened
1/2 cup mayonnaise
1 tablespoon apple cider vinegar
1 teaspoon Worcestershire sauce
1/2 teaspoon hot sauce
3/4 cup chopped pimentos (about a 4 oz jar)
1/2 cup chopped pickled jalapeños
2 tablespoons grated onion
1 teaspoon paprika
2 teaspoons sugar
1/4 teaspoon cayenne
1/4 teaspoon dried mustard
1 teaspoon celery seed
1/4 teaspoon Kosher salt
1/4 teaspoon fresh ground pepper

Directions:

1. Boil the elbow macaroni until al dente, drain, rinse, and let the cooked pasta continue to drain and cool in a colander.
2. Meanwhile, prepare the pimento dressing. Combine the softened cream cheese, mayonnaise, vinegar, Worcestershire sauce, hot sauce, diced pimentos, diced pickled jalapeños, grated onion, and spices together.
3. Once the pasta has cooled completely to room temperature, stir in the pimento dressing tossing to combine. Add the shredded cheese and sliced scallions; mix until combined. Refrigerate until ready to serve.