Macaroni Salad

Level: Easy
Total: 2 hr 45 min (includes cooling and chilling times)
Active: 15 min
Yield: 8 servings

Ingredients:

Kosher salt
1 pound elbow macaroni
3 tablespoons apple cider vinegar
2 1/4 cups mayonnaise
1/4 cup whole milk, plus more if needed
2 tablespoons granulated sugar
2 cups shredded peeled carrots
3 scallions, thinly sliced, white and dark green parts separated
2 celery stalks, finely chopped
1/2 small yellow onion, grated
Freshly ground black pepper

Directions:



1 Bring a large pot of heavily salted water to a boil. Add the macaroni and cook according to the package directions, adding 2 minutes. Drain and place into a large mixing bowl. Stir in the apple cider vinegar and allow to cool for 15 minutes.

2 Meanwhile, mix the mayonnaise, milk and granulated sugar in a medium bowl. Fold into the macaroni along with the carrots, scallion whites and light green parts, celery, onion, 1 teaspoon salt and a few grinds of pepper. Refrigerate until chilled, about 2 hours and up to overnight.

3 Before transferring to a serving bowl, give it a good stir and add more milk, 1 tablespoon at a time, if needed. Taste and adjust the seasoning as needed. Garnish with the scallion greens.