

# MACARONI SALAD

USING  
TARTAR SAUCE

Serves:  
about

3

Total Time:

60 min



## INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack  
Tartar Sauce



1/2 box  
Elbow  
Pasta



1/2  
Red  
Onion



1  
Red Bell  
Pepper



2  
Celery  
Stalks



1 bunch  
Fresh  
Parsley

+ these  
pantry  
items:

Salt  
Pepper

## COOKING INSTRUCTIONS

### 1 PREP

- Wash and dry all produce.
- Medium dice **red bell pepper**.
- Peel & dice **red onion**.
- Finely chop **parsley**.
- Thinly Slice **celery**.

### 2 COOK PASTA

- Bring a medium pot of **salted** water to boil. Cook the **pasta** until al dente according to package directions. Drain and immediately rinse the **pasta** under cold water. Transfer to a large serving bowl.

### 3 PREPARE

- Add **bell peppers, onions, parsley, celery** and **Tartar Sauce** into the bowl with the **pasta**.
- Season with **salt & pepper** to taste.
- Chill in the refrigerator to marinate, about 45 minutes to 1 hour.

### 4 FINISH & SERVE

- Finish by garnishing with as much **parsley** as you'd like.



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