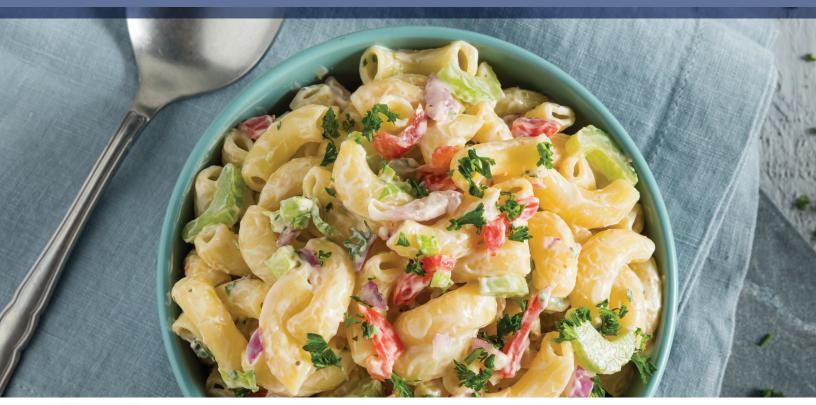
MACARONI SALAD USING TARTAR SAUCE









INGREDIENTS

1/2 bottle (4 oz) Blount Clam Shack Tartar Sauce



1/2 box Elbow Pasta

1/2 Red Onion Red Bell

Pepper



Celery

Stalks





+ these pantry items:

Fresh Parsley

Salt Pepper

COOKING INSTRUCTIONS



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

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.

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.

FINISH & SERVE

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



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