



Confetti Macaroni Salad

Servings: 0 servings

Ingredients

- 1 Tbl. cider vinegar
- 1 cup buttermilk
- 1 Tbl. lemon juice
- 2 Tbl. olive oil
- 1 clove garlic, minced
- 1 Tbl. Dijon mustard
- 1 Tbl. chopped fresh parsley
- 1 Tbl. chopped fresh dill
- salt and pepper
- 1 lb. box elbow macaroni
- 1/2 small red bell pepper, seeded, cut into 1/4 inch dice
- 1/2 small green bell pepper, seeded, cut into 1/4 inch dice
- 1/2 small sweet onion, cut into 1/4 inch dice
- 2 ribs celery, finely chopped
- 1/2 English cucumber, cut into 1/4 inch dice
- 1 small yellow squash cut into 1/4 inch dice
- 1/2 cup finely chopped radish

Directions

Make dressing: In a bowl, whisk together vinegar, buttermilk, lemon juice, oil, garlic, mustard, parsley and dill. Season with salt and pepper.

Bring a large pot of salted water to a boil. Cook macaroni for about 10 minutes, or as package label directs. Drain; rinse under cold water until cool. In a large bowl, toss macaroni, vegetables and dressing.

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