## **Overnight Macaroni Salad**

Paula Macri - Gattuso's Bella Cocina Scripps Treasure Coast Newspapers

package elbow macaroni
can sweet peas, drained
can corn, drained
cup sweet onions, chopped
sweet pickles, chopped
hard-boiled eggs, chopped
Roma tomatoes, chopped
cup Romano cheese, grated
bell pepper, chopped
mayonnaise
salt and pepper (to taste)

Boil the elbow macaroni according to package directions. Drain and set aside to cool.

In a bowl, mix all of the remaining ingredients together. Add to the elbow macaroni.

Add mayonnaise to the consistency of your choice. Add salt and pepper to taste.

Chill overnight to allow the flavors to blend.

Serve cold.

Per Serving (excluding unknown items): 1342 Calories; 60g Fat (39.7% calories from fat); 82g Protein; 123g Carbohydrate; 12g Dietary Fiber; 1176mg Cholesterol; 2405mg Sodium. Exchanges: 4 Grain(Starch); 9 1/2 Lean Meat; 6 Vegetable; 5 1/2 Fat; 1 1/2 Other Carbohydrates.

## Salads

## Bar Canvina Nutritianal Analysia

| Calories (kcal):               | 1342   | Vitamin B6 (mg):                  | 1.1mg     |
|--------------------------------|--------|-----------------------------------|-----------|
| % Calories from Fat:           | 39.7%  | Vitamin B12 (mcg):                | 4.0mcg    |
| % Calories from Carbohydrates: | 36.1%  | Thiamin B1 (mg):                  | 1.2mg     |
| % Calories from Protein:       | 24.2%  | Riboflavin B2 (mg):               | 2.1mg     |
| Total Fat (g):                 | 60g    | Folacin (mcg):                    | 263mcg    |
| Saturated Fat (g):             | 28g    | Niacin (mg):                      | 9mg       |
| Monounsaturated Fat (g):       | 19g    | Caffeine (mg):<br>Alcohol (kcal): | Omg<br>0  |
| Polyunsaturated Fat (g):       | 6g     | M Dofuso                          | 0<br>0.0% |
| Cholesterol (mg):              | 1176mg |                                   |           |
| Carbohydrate (g):              | 123g   | Food Exchanges                    |           |
| Dietary Fiber (g):             | 12g    | Grain (Starch):                   | 4         |

| Protein (g):      | 82g    | Lean Meat:           | 9 1/2 |
|-------------------|--------|----------------------|-------|
| Sodium (mg):      | 2405mg | Vegetable:           | 6     |
| Potassium (mg):   | 1778mg | Fruit:               | 0     |
| Calcium (mg):     | 1386mg | Non-Fat Milk:        | 0     |
| lron (mg):        | 9mg    | Fat:                 | 5 1/2 |
| Zinc (mg):        | 7mg    | Other Carbohydrates: | 1 1/2 |
| Vitamin C (mg):   | 170mg  |                      |       |
| Vitamin A (i.u.): | 4672IU |                      |       |
| Vitamin A (r.e.): | 874RE  |                      |       |

## **Nutrition Facts**

| Amount Per Serving  |                            |  |  |  |
|---|----------------------------|--|--|--|
| Calories 1342   | Calories from Fat: 532     |  |  |  |
|   | % Daily Values*            |  |  |  |
| Total Fat 60g<br>Saturated Fat 28g<br>Cholesterol 1176mg      | 92%<br>139%<br>392%        |  |  |  |
| Sodium2405mgTotal Carbohydrates123gDietary Fiber12gProtein82g | 100%<br>41%<br>49%         |  |  |  |
| Vitamin A<br>Vitamin C<br>Calcium<br>Iron                     | 93%<br>284%<br>139%<br>49% |  |  |  |

\* Percent Daily Values are based on a 2000 calorie diet.