
Caprese Macaroni Salad

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1 cup mayonnaise
2 teaspoons sugar
3/4 teaspoon ground mustard
1/4 teaspoon salt, `
1/4 teaspoon pepper
4 cups cooked elbow macaroni
1 tablespoon Italian salad dressing mix
1 pint cherry tomatoes, halved
1 cup fresh mozzarella cheese pearls
minced fresh basil (for topping)
grated Parmesan cheese (for topping)

Make the dressing: In a small bowl, combine the mayonnaise, sugar, ground mustard, salt and pepper.

Place the cooked macaroni into a large bowl.

Stir in the dressing.

Stir in the Italian dressing mix, cherry tomatoes and mozzarella cheese pearls.

Toss gently to coat. Top with the basil and Parmesan cheese.

Refrigerate until serving.

Pasta, Salads

Per Serving (excluding unknown items): 2464 Calories; 192g Fat (66.9% calories from fat); 32g Protein; 181g Carbohydrate; 11g Dietary Fiber; 77mg Cholesterol; 1816mg Sodium. Exchanges: 10 Grain(Starch); 2 1/2 Vegetable; 16 Fat; 1/2 Other Carbohydrates.