
Chicken Caesar 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
2 tablespoons Italian salad dressing mix
1 cup cooked chicken, chopped
1 can (14 ounce) water-packed artichoke hearts, drained and chopped
1/4 cup grated Parmesan cheese
2 tablespoons capers, drained
croutons (for topping) (optional)

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, chicken, artichoke hearts, Parmesan cheese and capers.

Toss gently to coat. Top with croutons, if desired.

Refrigerate until serving.

Salads

Per Serving (excluding unknown items): 2736 Calories; 203g Fat (64.7% calories from fat); 81g Protein; 168g Carbohydrate; 7g Dietary Fiber; 212mg Cholesterol; 2424mg Sodium. Exchanges: 10 Grain(Starch); 7 1/2 Lean Meat; 16 1/2 Fat; 1/2 Other Carbohydrates.