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# Chicken Taco 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 reduced-sodium taco seasoning**  
**2 cups cooked chicken, cubed**  
**1 small sweet yellow or orange bell pepper, chopped**  
**1 jalapeno pepper, seeded and chopped**  
**fresh cilantro leaves (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 taco seasoning, chicken, bell pepper and jalapeno.

Toss gently to coat. Top with fresh cilantro, if desired.

Refrigerate until serving.

## Salads

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*Per Serving (excluding unknown items): 2889 Calories; 203g Fat (61.7% calories from fat); 116g Protein; 168g Carbohydrate; 8g Dietary Fiber; 315mg Cholesterol; 2005mg Sodium. Exchanges: 10 Grain(Starch); 12 1/2 Lean Meat; 0 Vegetable; 16 Fat; 1/2 Other Carbohydrates.*