
Grecian Macaroni Salad

Brigette Schroeder - Yorkville, IL

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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 teaspoons dried oregano
2 teaspoons grated lemon zest
1/2 cup feta cheese, crumbled
1/2 cup cucumber, peeled and chopped
1/2 cup red onion, sliced
1/2 cup cherry tomatoes, halved
1/4 cup Greek olives, chopped

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 oregano, lemon zest, feta cheese, cucumber, red onion, cherry tomatoes and Greek olives.

Toss gently to coat.

Refrigerate until serving.

Salads

Per Serving (excluding unknown items): 2810 Calories; 223g Fat (68.6% calories from fat); 43g Protein; 188g Carbohydrate; 11g Dietary Fiber; 144mg Cholesterol; 3000mg Sodium. Exchanges: 10 Grain(Starch); 1 1/2 Lean Meat; 2 Vegetable; 0 Fruit; 21 1/2 Fat; 1/2 Other Carbohydrates.