
Middle Eastern 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
1/2 pound cooked ground lamb
1 can (16 ounce) chickpeas, drained and rinsed
1/4 cup onion, chopped
1 teaspoon za'atar seasoning
plain yogurt (for topping)
grated lemon zest (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 lamb, chickpeas, onion and za'atar seasoning.

Toss gently to coat. Top with the plain yogurt and lemon zest, if desired.

Refrigerate until serving.

Salads

Per Serving (excluding unknown items): 3143 Calories; 203g Fat (55.9% calories from fat); 68g Protein; 292g Carbohydrate; 43g Dietary Fiber; 77mg Cholesterol; 1838mg Sodium. Exchanges: 18 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 17 Fat; 1/2 Other Carbohydrates.