
Scandinavian Macaroni Salad

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Taste of Home Magazine June/July 2021

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 snipped fresh dill
1 cup cooked shrimp, peeled and deveined
1 small cucumber, chopped
1 small red onion, thinly sliced
additional dill (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 snipped dill, cooked shrimp, cucumber and red onion.

Toss gently to coat. Top with additional dill, if desired.

Refrigerate until serving.

Salads

Per Serving (excluding unknown items): 2734 Calories; 194g Fat (61.6% calories from fat); 82g Protein; 189g Carbohydrate; 13g Dietary Fiber; 538mg Cholesterol; 2330mg Sodium. Exchanges: 10 Grain(Starch); 7 Lean Meat; 4 Vegetable; 16 Fat; 1/2 Other Carbohydrates.