



[Herbed Cheese & Veggie Macaroni Salad](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Total Time: 2 Hours 30 Minutes

Serves: 6

Herbed Cheese and Veggie Macaroni Salad Recipe Ingredients:

- 8 oz uncooked Elbow Macaroni
- 2 TBSP Butter
- 2 oz Herbed Mozzarella Cheese, diced small (regular mozzarella will work as well)
- ½ Red Bell Pepper, diced
- ½ Small Red Onion, diced
- 2 stalks Celery, diced
- 2 Dill Pickles, diced
- 2 TBSP Pickle Juice
- ½ cup Mayonnaise
- ½ cup Sour Cream
- pinch Dried Dill Weed

Herbed Cheese and Veggie Macaroni Salad Recipe Directions:

- Cook the elbow macaroni according to the directions on the package.
- Drain, add the butter, and let cool to room temperature.
- Dice mozzarella, red bell pepper, small red onion, celery and pickles into bite sized pieces or

smaller.

- Combine the diced mozzarella cheese, bell pepper, red onion, celery and pickles in a large bowl.

- In a separate small bowl, combine the pickle juice, mayonnaise, sour cream and dill weed. Stir until well mixed.

- Add the pasta to the diced vegetables; combine by folding.

- Pour the dressing over the pasta mixture and combine very well.

- Refrigerate for a minimum of at least 2 hours in order for the flavors to blend.

- Refrigerate any leftovers.