

Scandinavian Macaroni Salad

Serves/Makes: 6 | Difficulty Level: 3 | Ready In: 2-5 hrs

Ingredients:

- 8 ounces elbow macaroni
- 3/4 cup French salad dressing
- 2 apples, peeled and diced
- 3 tablespoon lemon juice
- 1 small onion, minced
- 1 ½ cup mayonnaise or miracle whip
- 1/4 teaspoon paprika



Directions:

Day 1

Cook the macaroni in salted water about 15 minutes or until tender. Drain, rinse and cool. Add the French dressing and chill for 2 hours.

In a small mixing bowl, combine the apple, lemon juice, onion, and mayonnaise. Put in container and chill.

Day 2

On salad plates, place macaroni mixture on the bottom.

Top the apple mixture on macaroni. Garnish with the paprika.