

Skinny Macaroni Salad

INGREDIENTS:

12 Oz (about 3 cups) Whole Grain Elbow Macaroni 1 tsp salt

2 TBSP Vinegar or pickle juice 1/4 tsp black pepper

1 TBSP Dijon or yellow mustard 1 Cup celery thinly sliced

½ Cup Light Mayo ¼ Cup green or red onion, diced

½ Cup non-fat plain Greek yogurt ½ medium red pepper, diced

¼ tsp paprika 2 hard boiled eggs, diced

1 TBSP lemon juice

DIRECTIONS:

Cook macaroni according to package directions; drain and rinse with cold water until completely cool.

In a large mixing bowl combine light mayo, non-fat plain Greek yogurt, vinegar, lemon juice, mustard, paprika, salt and pepper. Stir until well combined

Stir in cooked and cooled macaroni, celery, red pepper, and onion. Fold in hard boiled eggs, if desired.

Chill in the fridge for at least 30 minutes.

Serve chilled or at room temperature.