Hawaiian Macaroni Salad

(L&L BBQ Copycat)

Servings 6

Ingredients

- 1/2 lb dry elbow macaroni
- 1/4 cup onion, minced
- 2 TB shredded carrots
- 1 cup real, whole mayo
- 1/4 cup green onion, thinly sliced
- 1/2 tsp white pepper
- 1 tsp kosher salt
- Optional: freshly chopped parsley for garnish

Instructions

- Bring a large pot of well salted water to boil. Cook macaroni until tender, according to package instructions. Drain, rinse thoroughly with cold water; be sure to drain well.
- Combine remaining ingredients with the cold, cooked macaroni. Toss to combine well. Chill 2-3 hours or overnight. Toss again right before serving.

See also: Loco Moco

https://www.chewoutloud.com/hawaiian-macaroni-salad-ll-bbq-copycat/

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