

Deviled Egg Macaroni Salad

Recipe Courtesy of ButterYourButter.com

This month's macaroni salad will be a hit at your Labor Day brunch or beach barbeque. It's a super easy recipe with just a few simple ingredients, packed with deviled eggs and combined with creamy pasta. Make ahead so you can chill out and enjoy your day!

Ingredients:

- 16 oz. salad macaroni or Ditalini pasta
- 1½ cups Mayonnaise
- 3 tablespoons sour cream
- 2 tablespoon mustard
- 2 tablespoons sweet pickle relish
- 6 hard boiled eggs sliced
- 2-3 ribs celery finely chopped
- ½ cup black olives sliced
- 4 oz jar pimientos drained
- 3 tablespoons fresh dill chopped
- 1 teaspoon paprika
- salt and pepper to taste
- Garnish with green onions

Directions:

1. Prepare pasta according to the directions, drain and let cool completely
2. Prepare hard boiled eggs, let cool and slice
3. In a large mixing bowl combine all the ingredients except eggs and mix with pasta until blended. Gently fold in eggs. Garnish with green onions
4. Chill until ready to serve

