

Vegan Macaroni Salad

Swick

Serves 1 | Active Time: | Total Time: 35 minutes

Step 1: Make the Macaroni Salad

- 1 box of vegan elbow noodles (or cavatappi)
- 1 medium red pepper, finely diced
- 4-ounce jar of diced pimientos
- ½ cup of sliced kalamata olives
- 2 celery stalks, finely chopped
- ½ - ¼ cup of vegan mayo (Vegenaise)
- 1 large carrot, diced
- 1 tbsp of apple cider vinegar
- 2 tbsp hot sauce of choice
- 1 tbsp dijon mustard
- 1 jar of sundried tomatoes, diced
- 3 tsp of brown sugar or coconut sugar
- Salt & pepper to taste
- 1 tsp cayenne
- 1 tsp paprika
- 1 tsp cumin

Boil a large pot of water and lightly salt it. Add the noodles and cook until tender. Drain the noodles and set them aside to let cool (do not rinse the noodles, but add olive oil to keep them from sticking together).

Mix together the apple cider vinegar, hot sauce, dijon, Vegenaise, brown sugar, and a touch of kalamata olive brine.

In a large bowl, mix together the noodles with the sauce mix. Add paprika, cumin, and cayenne.

Next, stir in the celery, olives, pimientos, red pepper, carrots, and sundried tomatoes. Mix thoroughly, and add salt and pepper to taste.

Cover and store in the fridge overnight.

Bring it to a potluck, or cookout, or enjoy it throughout the week!