

Mini Pepper, Ham and Basil Macaroni Salad With a Creamy Lemon Oregano Dressing

October 2015 – Serves 10

INGREDIENTS:

6 C cooked, cooled elbow macaroni
1 large cucumber peeled, seeded and sliced thin
1 to 1 ½ C julienned red and yellow mini peppers
3 regular stalks celery chopped or sliced
2 large garlic cloves chopped finely
¾ cup diced honey ham
Large handful fresh, grated parmesan cheese
½ t dried oregano
1 ½ C mayonnaise
¼ C fresh squeezed lemon juice
1 T oil
Salt and Pepper
¼ C or handful of julienned fresh basil leaves



DIRECTIONS:

Combine cooked macaroni with the peppers, cucumber, celery, ham, garlic and cheese. Toss well. In another small bowl, combine the mayonnaise, oil, lemon juice, salt and pepper and oregano. Whisk to a smooth consistency. Pour half the dressing over salad and combine. Add the rest to the creaminess you prefer. Finally, add the julienned basil, chill for about an hour for best flavor, and serve.

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