

Macaroni Salad

Ingredients

- 1 pkg (16 oz) of elbow macaroni, cooked per package directions
- 1 cup chopped vegan “chicken” strips
- 2 stalks celery, diced
- 2 medium carrots, diced
- 3 baby sweet bell peppers, diced

Seasonings

- ½ cup vegan mayo
- 2 tablespoon prepared mustard (a brand without onion or garlic)
- 1 teaspoon salt
- 1 teaspoon paprika
- ½ teaspoon pepper
- 1 teaspoon dill weed
- 1 tablespoon cooking oil

Instructions

1. Heat the cooking oil in a skillet and add the chopped vegan “chicken” strips and cook until slightly browned. Set aside to cool.
2. Mix celery, carrots and bell peppers in a bowl together with the “chicken” strips and refrigerate for at least an hour.
3. Add seasonings.
4. When you are ready to serve, you may want to add another ¼ cup of mayo and another tablespoon of mustard and mix again evenly. Add more salt or other spices to taste.