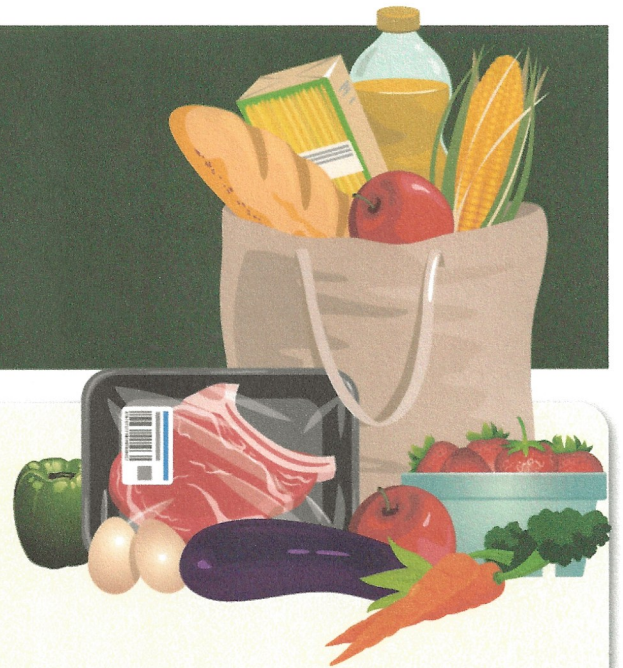


# Macaroni Salad



## INGREDIENTS

3/4 pound elbow macaroni  
extra-virgin olive oil to taste  
1/2 cup mayonnaise  
2 tablespoons fresh lemon juice  
1 teaspoon granulated sugar  
kosher salt to taste  
freshly ground black pepper to taste  
2 plum tomatoes ripe, chopped into 1/2-inch pieces  
2 stalks celery halved lengthwise and sliced  
1 medium carrot grated  
1/2 cup Kalamata olives pitted, halved lengthwise and sliced

## DIRECTIONS

Step 1 - In a large pot of salted boiling water, cook the macaroni to al dente, according to the package directions.

Step 2 - Drain the water and immediately rinse the pasta with cold water.

Step 3 - Drain the pasta again and pour it into a large bowl.

Step 4 - Drizzle the pasta with the oil to prevent it from sticking.

Step 5 - While the pasta is cooking, in a small bowl, whisk the mayonnaise, the lemon juice, and the granulated sugar together until the mixture is emulsified.

Step 6 - Season the mayonnaise mixture with the salt and the pepper.

Step 7 - Add the tomatoes, the celery, the carrot, and the olives to the pasta.

Step 8 - Pour the dressing over the pasta mixture and toss until well-combined, about 1 minute.

Step 9 - Serve



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