

## Simple Pasta Salad

1 (1-lb.) bag small elbow macaroni  
3 stalks celery, diced  
1 red bell pepper, chopped  
3 green onions, chopped (plus more for garnish)  
 $\frac{3}{4}$  cup mayonnaise with olive oil  
1 tsp. lemon pepper  
1 tsp. Lawry's seasoning  
1 tsp. yellow mustard  
 $\frac{1}{4}$  tsp. Kosher salt, plus more for pasta water  
 $\frac{1}{4}$  tsp. freshly ground black pepper

Cook macaroni in heavily salted water (salt to the salinity of the sea) until al dente (about 8 minutes). Drain.

While the pasta cooks, combine all remaining ingredients in a large bowl.

Once the pasta is drained, add it to the mayonnaise mixture while it's still warm. Toss to combine.

Place covered in the fridge for at least 2 hours. Garnish with more chopped green onion.

Best served chilled and made a day ahead of time.



<https://pineapplehouserules.com/>