

THIS CASSEROLE MUST BE REFRIGERATED. SERVE COLD.

The recipe is provided below if you would like to recreate the meal.

Ham & Macaroni Pasta Salad

****Ingredients subject to change based on availability!**

INGREDIENTS

2 cups uncooked pasta noodles
1 cup diced ham
1 red bell pepper, diced
½ cup frozen peas
1 small red onion, diced
¾ cup shredded cheddar cheese

Dressing:

1 cup mayonnaise (or sub half with Greek yogurt)
1 ½ Tbsp lemon juice
2 tsp Dijon mustard
2 tsp honey
Salt and pepper to taste

INSTRUCTIONS

1. Cook macaroni in salted water according to the directions on the package.
2. Drain and rinse with cold water until completely cool. Let drain very well.
3. In a medium mixing bowl, stir together mayonnaise, lemon juice, mustard, sugar, and season with salt and pepper to taste.
4. Add well drained macaroni to a large mixing bowl with the ham, red pepper, red onion, frozen peas, and cheddar cheese.
5. Pour dressing over top and toss mixture to evenly coat. Serve or store in the refrigerator. Best enjoyed within a couple of days.

CONVIVIVUM URBAN FARMSTEAD

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info@convivium-dbq.com

563.557.2900

2811 Jackson St. Dubuque, IA 52001

