



Creamy Dreamy Macaroni Salad



1/8th of recipe (about 1 cup): 144 calories, 3.5g total fat (0.5g sat. fat), 341mg sodium, 21.5g carbs, 3.5g fiber, 3.5g sugars, 6g protein

[Click for WW Points® value*](#)

Prep: 20 minutes **Cook:** 15 minutes

Chill: 1 hour



More: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

Salad

6 oz. (about 1 2/3 cups) uncooked whole-wheat elbow macaroni
2 cups bagged broccoli cole slaw
1 cup chopped celery
1 cup chopped red bell pepper
1/4 cup chopped onion
2 tbsp. sweet pickle relish
6 large hard-boiled egg whites, chopped

Dressing

1/4 cup plus 2 tbsp. light mayonnaise
1/4 cup Dijon mustard
1 1/2 tbsp. white vinegar
1/8 tsp. black pepper
1/8 tsp. salt
1 no-calorie sweetener packet (like Truvia)
Optional seasonings: additional salt and black pepper

Directions

In a medium-large pot, cook pasta per package instructions, about 8 minutes. Drain well, and transfer to a large bowl.

Once pasta is cool, add remaining salad ingredients to the bowl. Stir to mix.

Combine all dressing ingredients in a medium bowl. Mix until uniform.

Add dressing to the salad, and toss to coat. Refrigerate for at least 1 hour, until completely chilled.

MAKES 8 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.