Macaroni Pasta Salad

**Ingredients**

- 1 box, or 4 cups dry elbow pasta
- ¼ cup red onion, diced
- 2 stalks celery, diced
- 1 or ½ bell pepper, diced
- 1 cup cubed cheddar cheese

**Dressing Ingredients**

- 1 cup mayonnaise
- ¼ cup vinegar
- 3 tablespoons sugar
- 1 tablespoon mustard
- Salt and pepper

**Optional:**

- This recipe works best with a red onion, but you can use other types of onions as well.
- Add other vegetables such as chopped broccoli, frozen peas, diced cucumbers, and mushrooms.
- Try using other types of cheeses in this recipe such as mozzarella. You can use cubed or shredded cheese for this recipe.
- Add some protein such as diced hard boiled eggs, diced tofu, canned tuna, or chunks of ham.
- Try substituting mayonnaise with yogurt for added nutrition.

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**Cook: 15 minutes**

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1. Bring a pot of water to a boil and cook the pasta according to the package instructions. Drain and rinse with cool water.
2. Add in the diced celery, onion, bell pepper, and any other vegetables to a large bowl. Add the pasta, cheese, and any other extra ingredients to the bowl and mix together.
3. In a small bowl stir together the dressing ingredients until it is smooth and creamy.
4. Pour the dressing into the large bowl with the pasta and vegetables and stir until everything is coated evenly.
5. Keep the salad covered and refrigerated until ready to serve.
6. Serve and Enjoy!