

HAWAIIAN POTATO MACARONI SALAD

YIELD: 50 5 oz. servings

Chef Ryan Eckles

Who doesn't love a delicious potato salad or macaroni salad? But how do you choose between the two? Well, you don't – you combine them! Potato macaroni salad better known as "potato mac" throughout the Hawaiian Islands is a staple side to every plate lunch. Perfect for picnics, to be packaged, served on your salad bar, or as a side, this recipe uses allspice for a unique flavor and peas instead of celery.

INGREDIENTS

- 5# russet potatoes, peeled and diced into ½" cubes and cooked until tender
- 3# dried whole grain macaroni noodles, cooked, drained & cooled
- 2 cup onion, grated
- 4 large carrots, grated
- 6 cups green peas, thawed
- 4 cups scallions, chopped
- 4 cups low-fat mayonnaise
- 4 cups sweet pickle relish
- ¼ cup apple cider vinegar
- 2 TBSP yellow mustard
- 2 tsp ground allspice
- 1 TBSP kosher salt
- 1 TBSP black pepper

DIRECTIONS

1. In a large bowl, mix the mayo, pickle relish and juice, apple cider vinegar, mustard, allspice, salt and pepper. Add in grated onion and carrot, peas, and scallions and stir until combined.
2. Fold in drained and cooked potatoes and pasta. Taste for salt and pepper.

RECIPE NOTES - HAWAIIAN POTATO MACARONI SALAD

Recipe credits as 1 oz. equivalent grains

Nutritional information per serving*: 216 calories; 0.62 g sat. fat; 314 mg sodium; 40.3 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*