



macaroni salad

↪ *For the salad buffet on warm summer evenings*

Ingredients (Serves 4)

- 200 g macaroni
- Salt
- 2 onions, finely sliced
- 4–6 large gherkins, sliced
- 6 minipics, sliced
- 1 bunch of parsley, chopped
- 4–6 tbsp. salad dressing, made from vinegar, oil and a little mustard – unseasoned (minipics and gherkins provide enough seasoning)

Preparation

Boil macaroni in salted water following the instructions on the packet, until al dente. Drain, rinse with cold water and leave to drain well.

Sprinkle onions with a pinch of salt. Place in sieve and leave to drain for at least 30 minutes.

Shortly before serving, mix macaroni with onions, gherkins, minipics, parsley and salad dressing.

Serve with hardboiled eggs and bread.