



I have always been skeptical about a macaroni salad but I can swear on my life that my smoked ham mac salad is one for the ages!!!!!!



Ingredients

For the body:

1 cup of cooked macaroni

1/2 red onion, sliced

1/2 tomato, sliced

1/3 cup of cucumber, cored and cubed

1/2 cup of honey smoked ham, cubed

For the dressing:

3 tablespoons of mayonnaise

2 tablespoons of honey

1/2 teaspoon of chopped capers

1 teaspoon of minced ginger

1/2 teaspoon of minced garlic

1 tablespoon of chopped chives

Salt & pepper to taste

+ extra salad dressing optional

Method

Make the dressing: Mix all the dressing ingredients and set aside. The dressing can be made up to a week in advance.

For the body, place all the ingredients in a bowl and toss. Once combined, drizzle the mayo dressing and mix. If you would fancy to have it even more creamy, add some more salad dressing of your liking.



SERVE WITH: on it's own

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/smoked-ham-macaroni-salad/>

Youtube Video : <https://youtu.be/ag-689rLTJc>

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