

INGREDIENTS

- 16 ounce box elbow macaroni
- 3 (5 ounce) cans tuna packed in water, drained well
- 3 hard-boiled eggs, chopped
- 1 shallot, diced
- 1 cup mayonnaise
- ½ cup sweet pickle relish
- 1 Tablespoon celery seed
- 1 Tablespoon lemon juice
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup frozen peas, thawed

INSTRUCTIONS

1. Cook macaroni according to directions on package.
2. In a separate bowl, combine mayonnaise, relish, celery seed, lemon juice, salt & pepper. Stir well to combine.
3. Stir in tuna.
4. Once macaroni is cooked, drain well and rinse with cold water until pasta has cooled. Pour drained macaroni into a large bowl.
5. Pour mayonnaise mixture onto pasta.
6. Then add chopped eggs and shallot, followed by thawed peas. Stir well.
7. Cover bowl with plastic wrap.
8. Put bowl into the fridge for a couple of hours, then serve.

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