

Macaroni Salad with Deviled Egg

Creamy, tangy, and irresistibly satisfying, this Macaroni Salad with Deviled Egg takes a beloved picnic classic and gives it a flavorful twist. It combines the richness of deviled eggs with the texture of tender macaroni, creating a dish that's hearty yet refreshing. Each bite is packed with flavor — from creamy dressing and crunchy celery to the perfect hint of mustard and paprika. This salad is ideal for summer barbecues, holiday spreads, or weeknight dinners.

Why You'll Love This Macaroni Salad with Deviled Egg

Creamy and Flavor-Packed

This salad blends everything you love about traditional macaroni salad with the bold, tangy flavors of deviled eggs. The smooth dressing, tender pasta, and rich eggs make it perfectly balanced.

Perfect for Any Occasion

It's an easy, crowd-pleasing dish that's perfect for picnics, potlucks, or as a make-ahead meal. You can serve it chilled or at room temperature, and it tastes even better the next day.

Macaroni Salad with Deviled Egg

Macaroni Salad with Deviled Egg

No reviews

- Author: [Aaron recipes](#)
- Total Time: [25 minutes](#)
- Yield: [6 servings](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)
[Pin Recipe](#)

Description

Creamy and flavorful Macaroni Salad with Deviled Egg combines tender pasta, hard-boiled eggs, and a tangy dressing with mustard, paprika, and relish.

Ingredients

Copy to clipboard

- ☐ Elbow macaroni – 2 cups
 - ☐ Hard-boiled eggs (peeled and chopped) – 6
 - ☐ Mayonnaise – ½ cup
 - ☐ Sour cream – ¼ cup
 - ☐ Yellow mustard – 1 tbsp
 - ☐ Dijon mustard – 1 tsp
 - ☐ Apple cider vinegar – 1 tsp
 - ☐ Paprika – ½ tsp
 - ☐ Garlic powder – ½ tsp
 - ☐ Salt – ½ tsp
 - ☐ Black pepper – ¼ tsp
 - ☐ Celery (finely diced) – ¼ cup
 - ☐ Red onion (finely diced) – ¼ cup
 - ☐ Sweet pickle relish – ¼ cup
 - ☐ Fresh parsley (optional garnish) – 1 tbsp
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Cook macaroni in salted water until al dente. Drain and rinse under cold water to cool completely.
2. In a large mixing bowl, whisk together mayonnaise, sour cream, both mustards, vinegar, paprika, garlic powder, salt, and pepper.
3. Fold in macaroni, chopped eggs, celery, red onion, and relish. Mix gently until fully coated.
4. Cover and refrigerate for at least 1 hour to allow flavors to meld.
5. Before serving, garnish with parsley and a sprinkle of paprika.

Notes

Use cold pasta to prevent it from absorbing too much dressing.

If the salad thickens after chilling, stir in extra mayonnaise.

Add bacon, jalapeños, or cheese for extra flavor.

Store leftovers in the refrigerator for up to 4 days.

- Prep Time: 15 minutes
- Cook Time: 10 minutes
- Category: Salad
- Method: Mixing
- Cuisine: American

Nutrition

- **Serving Size:** 1 cup
- **Calories:** 350
- **Sugar:** 3g
- **Sodium:** 380mg
- **Fat:** 20g
- **Saturated Fat:** 6g
- **Unsaturated Fat:** 10g
- **Trans Fat:** 0g
- **Carbohydrates:** 32g
- **Fiber:** 2g
- **Protein:** 10g
- **Cholesterol:** 110mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Choosing the Right Ingredients

The Base: Pasta and Eggs

Elbow macaroni provides the ideal bite-sized texture that holds creamy dressing well. Hard-boiled eggs add richness and make this salad filling and satisfying.

Building the Flavor

Mayonnaise and sour cream form the creamy foundation, while yellow and Dijon mustard bring the signature deviled egg tang. A touch of apple cider vinegar and paprika lifts the flavor to perfection.

Making the Creamy Dressing

Balancing the Creaminess

In a large mixing bowl, whisk together mayonnaise, sour cream, both mustards, vinegar, paprika, garlic powder, salt, and black pepper. This blend creates a luscious, flavorful dressing that coats every bite of pasta.

Adding a Tangy Kick

Sweet pickle relish adds a mild sweetness and balance, while red onion and celery give crunch and freshness. Adjust the seasoning to taste before mixing it all together.

Preparing the Pasta Salad

Cooking and Cooling

Boil the macaroni in salted water until al dente, then drain and rinse under cold water. Cooling the pasta prevents it from absorbing too much dressing and keeps it fluffy.

Mixing It All Together

Add the cooked pasta to the dressing bowl, followed by chopped hard-boiled eggs, celery, onion, and relish. Gently fold until everything is evenly coated. The eggs should stay chunky enough to be visible in each bite.

Serving and Presentation

Best Ways to Serve

Serve this salad chilled, topped with a sprinkle of paprika and fresh parsley for color. It's the perfect side for grilled chicken, ribs, or even sandwiches.

Presentation Tips

For gatherings, serve it in a large bowl with a garnish of sliced eggs on top. The colorful paprika and fresh herbs make it look as good as it tastes.

Expert Tips for Success

Keep It Creamy

If the salad thickens after chilling, stir in a tablespoon of mayonnaise before serving to restore the creamy texture.

Add Your Own Twist

For extra flavor, try adding crispy bacon bits, diced jalapeños for spice, or shredded cheddar for richness. You can also use Greek yogurt instead of sour cream for a lighter version.

Make-Ahead and Storage

Perfect for Meal Prep

This salad tastes even better after resting in the fridge for a few hours. The flavors meld beautifully, making it ideal for prepping the night before an event.

How to Store

Keep it covered in an airtight container and refrigerate for up to 4 days. Stir gently before serving to revive the dressing.

FAQs About Macaroni Salad with Deviled Egg

Can I make this salad ahead of time?

Yes! It's even better after chilling for a few hours because the flavors develop more depth.

Can I use Greek yogurt instead of sour cream?

Absolutely. Greek yogurt adds tang and protein while keeping it creamy.

Can I make it without mayonnaise?

Yes, replace mayonnaise with mashed avocado or light vinaigrette for a healthier twist.

What can I serve this salad with?

It pairs beautifully with grilled meats, sandwiches, or as part of a summer buffet.

Conclusion

This Macaroni Salad with Deviled Egg is the ultimate creamy comfort dish that combines two classic favorites into one irresistible recipe. It's tangy, flavorful, and easy to make, perfect for picnics or family dinners. The creamy dressing, tender pasta, and deviled egg flavor make it a dish everyone will love. For another creamy and delicious variation, try our [Pesto caprese pasta Salad](#) — a similar recipe with a slightly different twist that's equally comforting and crowd-pleasing.