

Spezialitads dal Grischun



MACARONI SALAD

For the salad buffet on warm summer evenings

Ingredients

Serves 4

200g 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.

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