

# Makarna Salatas?

Classic creamy pasta salad with vegetables and mayo-based dressing. Perfect for BBQ parties, potlucks, and summer gatherings. Easy make-ahead recipe.

15	10	25	8	Easy
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Makarna Salatas?

## Malzemeler

- 1 lb pasta
- 1 cup red onion
- 2 celery stick
- 1 cup tomato
- 1 cup bell pepper
- 1 cup olive
- 1 cup basil
- 1 cup mayonnaise
- 3 cup sour cream
- 1 tsp dijon mustard
- 2 tbsp vinegar
- 1 clove garlic
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp oregano

## Yap???

- Cook the Pasta**

Bring a large pot of salted water to a rolling boil over high heat. Add 1 pound pasta and cook according to package directions plus 1 additional minute until slightly past al dente, about 9-11 minutes total.
- Drain the pasta** in a colander and immediately rinse with cold running water until completely cool to the touch, about 2-3 minutes. Shake the colander to remove excess water and set aside.
- Prepare the Vegetables**

Dice 2 tomatoes into 1/2-inch pieces, removing excess seeds and juice. Finely chop enough red onion to make 1 cup. Cut 1 bell pepper into 1/2-inch pieces. Dice 1 cup celery into small pieces similar in size to your pasta shape.
- Make the Dressing**

In a large mixing bowl, whisk together 1 cup mayonnaise, 1 cup sour cream, and 2 tablespoons Dijon mustard until smooth. Mince 1 clove garlic and add to the bowl along with 1 teaspoon each of salt, oregano, and black pepper.

- 5 Whisk the dressing ingredients until completely combined and no lumps remain, about 1 minute. Taste and adjust seasoning if needed.
- 6 **Assemble the Salad**  
Add the cooled pasta, diced tomatoes, chopped red onion, bell pepper pieces, and celery to the bowl with the dressing. Toss gently with a large spoon until all ingredients are evenly coated with dressing.
- 7 Cover the bowl tightly with plastic wrap and refrigerate for at least 2 hours or overnight to allow flavors to meld and the salad to chill completely.
- 8 Before serving, stir the pasta salad gently and taste for seasoning. Add more salt and pepper as needed. Serve chilled directly from the refrigerator.

## ?puçlar?

Cook pasta in heavily salted water (it should taste like seawater) to ensure the pasta itself is well-seasoned, as this is your only chance to season the pasta directly.

Cook the pasta 1 minute longer than al dente since it will firm up as it cools. This prevents the pasta from becoming too hard when chilled.

Rinse the cooked pasta with cold water immediately after draining to stop the cooking process and remove excess starch that could make the salad gummy.

Dress the pasta twice: add about 2/3 of the dressing while the pasta is still slightly warm so it absorbs the flavors, then add the remaining dressing just before serving to refresh the salad.

Cut all vegetables to a similar size as your pasta shape for the best eating experience and visual appeal.

Let the salad sit in the refrigerator for at least 2 hours before serving to allow the flavors to meld together.

Always taste and adjust seasoning before serving, as chilled dishes often need more salt and pepper than you might expect.

If the salad looks dry after refrigeration, stir in a tablespoon or two of mayonnaise or a splash of milk to restore creaminess.