

## Creamy Macaroni Salad

**16 OZ. ELBOW MACARONI**  
**12 OZ. FROZEN BABY GREEN PEAS**  
**1 ZUCCHINI (CHOPPED)**  
**2 RADISHES (SLICED AND HALVED)**  
**1 SQUASH (CHOPPED)**  
**1 SWEET ONION (CHOPPED)**  
**4 OZ. JAR PIMENTOS**  
**1/2 JAR MAYONNAISE**  
**1 TSP. BLACK PEPPER**  
**1 TSP. CELERY SEED**  
**2 TBSP. PICKLE RELISH**  
**3/4 TSP. SALT**  
**1 TSP. ONION POWDER**  
**1 TSP. MRS. DASH ORIGINAL**  
**1 CUCUMBER (CHOPPED)**  
**8 OZ. CREAM CHEESE (ROOM TEMP.)**

Wash and trim ends of vegetables. Chop vegetables into cubes (except radishes). Set half of chopped onion and cucumber aside. Boil pasta in boiling water with 1 tsp. salt added - 8 minutes. Immediately add peas, zucchini, radishes, squash, and half of onion to boiling pasta, boil two minutes. Drain pasta and vegetables, rinse under cold running water. In a large bowl add chopped cucumbers to pasta with remaining uncooked onion. In a separate bowl, mix pimentos, mayo, black pepper, celery seed, pickle relish, salt, onion powder, Mrs. Dash, and cream cheese with a hand mixer and pour creamy mixture into pasta bowl, mix, and enjoy. Add more salt and pepper if desired. Refrigerate pasta!