



# Smoky Cheddar Macaroni Salad' font\_container='tag:h1|text\_align:center|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

Yield:' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

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Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

- 8 lb. [Reser's® Elbow Macaroni Salad](#) 71117.00188)
- 2 cups Smoked ham, julienned
- 3 cups Smoked Cheddar cheese, julienned
- 2 cups Green bell pepper, diced
- 2 cups Celery, diced

Directions:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

1. Add smoked ham, Cheddar cheese, green bell pepper, and celery to Reser's Elbow Macaroni Salad for a protein-rich salad.
2. Garnish the top of the salad with 1 cup reserved Smoked Cheddar.