Cajun Macaroni Salad

Yield: 36 each 4 oz servings

Ingredients:

- 8 lbs Reser's® Homestyle Elbow Macaroni Salad (71117.00288)
- 2 Tbsp Canola oil
- 2 lbs. Andouille sausage, cut into 1-inch pieces
- 1/4 cup Green onions, sliced thin
- 1 cup Green bell pepper, diced small
- 1 Tbsp Smoked paprika
- 1/2 tsp Cayenne pepper

Directions:

1. Cook the diced Andouille sausage in a large skillet over medium heat with the canola oil until browned, about 5-6 minutes, stirring occasionally.
2. Transfer to a plate topped with paper towels to drain and cool.
3. Add half of the green onion and all the green peppers to a bowl and mix in Reser's Homestyle Elbow Macaroni Salad to combine.
4. Sprinkle in cayenne pepper and smoked paprika and mix to combine.
5. Next, add the cooled sausage to the macaroni and combine.
6. Let flavors combine for at least one hour before serving.
7. Place into a serving bowl and garnish with remaining green onions.

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