



# Macaroni and Egg 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: 35-5 oz Servings' 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® Regular Macaroni Salad](#) (71117.00216)
- 1 cup Red onion, diced
- 1 cup Celery, diced
- 1 cup Frozen corn, thawed
- 1 cup Black olives, sliced and drained
- 1 cup Red peppers, diced
- 6 Hard-boiled eggs

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. In a large mixing bowl, add Reser's Regular Macaroni Salad.



2. Dice five of the eggs, mix with remaining ingredients and add to bowl.
3. Cut remaining egg into wedges and use as garnish.