



Cajun Mac Salad

Yield: 36, 4 oz Servings

Ingredients:

- 8 lb [Reser's® Homestyle Elbow Macaroni Salad](#) (71117.00288)
- 2 lb Andouille sausage, cut into 1-inch pieces
- 1/4 cup green onions, sliced thin
- 1 green bell pepper, diced
- 1 Tbsp smoked paprika
- 1/2 tsp cayenne pepper
- 1 Tbsp canola oil

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 green onion and green peppers to a bowl and mix in Reser's Homestyle Elbow Macaroni Salad to combine.
4. Next, add the cooled sausage to the macaroni and combine.
5. Finally, sprinkle in cayenne pepper and smoked paprika and mix to combine.
6. Let flavors combine at least one hour before serving.