

# Sticky Weed Macaroni Salad



Ready in **20 minutes**

## Tips

You can add extras like fresh spinach, cherry tomatoes or diced bell peppers.

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## Ingredients

- 1 ½ cups dried elbow or ditalini macaroni
- 1 ½ cups fresh cleavers, rinsed, chopped
- ½ cup frozen peas
- 1 clove garlic, minced
- 4 Tbsp. mayo
- ½ Tbsp. lemon juice
- 2 tsp. Apple cider vinegar
- 2 tsp. Extra virgin olive oil
- 1 tsp. Dijon mustard
- ½ tsp. Kosher salt
- ⅛ tsp. Black pepper

## Preparation

1. **Bring a large pot of salted water to a boil.**
2. Add macaroni and cook for 10-11 minutes.
3. Rinse and chop cleavers into tiny pieces. Discard any tough root ends. Set aside.
4. During last 2 minutes add frozen peas to pasta pot, then add in cleavers during the last minute.
5. **Test pasta for doneness.** Remove from heat, drain, rinse with cold water. Place in a large bowl to chill in the refrigerator until after the next step.
6. In a small mixing bowl, mix the remaining ingredients until completely blended.
7. Take out bowl of macaroni and add dressing and mix well. Serve or refrigerate until you need it for up to 3 days.