

# **Bacon and Avocado Macaroni Salad**

written by The Recipe Exchange | July 1, 2015

## **Ingredients**

12 ounces elbows pasta  
5 slices bacon, diced  
2 avocados, halved, seeded, peeled and diced  
Kosher salt and freshly ground black pepper, to taste  
2 teaspoons fresh thyme leaves, for garnish

For the lemon thyme dressing  
3/4 cup mayonnaise  
1/4 cup freshly squeezed lemon juice  
1 1/2 tablespoons lemon zest  
1 tablespoon sugar  
1 teaspoon fresh thyme leaves  
Kosher salt and freshly ground black pepper, to taste  
1/3 cup olive oil

## **Directions**

To make the dressing, combine mayonnaise, lemon juice, lemon zest, sugar and thyme in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add the olive oil in a slow stream until emulsified; set aside.

In a large pot of boiling salted water, cook pasta according to package instructions; drain well.

Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate.

In a large bowl, combine pasta, bacon, avocado, lemon-thyme dressing, salt and pepper to taste.

Serve immediately, garnished with thyme.