

Deviled Egg Pasta Salad

written by The Recipe Exchange | July 1, 2015

Ingredients

1 Pound Campanelle Shaped Dry Pasta (Can use Elbow Macaroni)
2 Cups Mayonnaise
4 TBS Yellow Mustard
2 TBS Brine from Pickle Jar
6 Large Hard Boiled Eggs
3 Ribs Celery, Very Small Dice
1/2 Medium Red Onion, Small Dice
1/3 Cup Sweet Relish
Large Pinch of Sea Salt and Several turns of a Pepper Grinder to taste
For Garnish use A Generous Sprinkle of Smoked Paprika

Directions

Prepare the pasta according to the directions on the box. EXCEPT, for chewier Al Dente style cooking, boil for one less minute than recommended on package. Drain and shake dry. Do not rinse as this will wash away the starch that helps the pasta stick to the sauce (mayonnaise in this case), keeping your pasta coated and not runny.

Remove hard boiled eggs from their shells, dice in large chunks (just slightly smaller than the size of the pasta.

Combine all your other ingredient, except the eggs. You want to add those very last so you can fold them in gently.

Add pasta to your sauce and mix well. Fold in your boiled egg. Garnish with paprika.

Serve Chilled and ENJOY