

## Hawaiian Macaroni/Potato Salad

### Ingredients

- 3 medium russet potatoes
- 8 oz dry macaroni pasta
- 4 hard boiled eggs, peeled and chopped
- 1/4 cup chopped sweet onion
- 1 1/2 cups Best Foods or Hellmann's mayonnaise
- 1/4 cup grated carrot
- Salt and pepper

### Instructions

1. Peel the potatoes and cut into 1-inch cubes. Place in a large pot and cover with water. Add about 1 tablespoon of kosher salt to the water and place over high heat.
2. Bring to a boil and cook until the potatoes are fork tender. Drain and reserve.
3. Meanwhile, bring another pot of salted water to a boil. Add the pasta and cook until al dente. Drain.
4. In a large bowl, combine the cooked potatoes and cooked macaroni. Add the eggs, onion, 1 cup of the mayonnaise, and carrots.
5. Toss until well combined. Season with salt and pepper.
6. Cover and refrigerate for at least 1 hour.
7. When you are ready to serve, stir in the remaining 1/2 cup of mayonnaise. Add more to taste, and add more salt and pepper, if needed.