



### **BLT Pasta Bowl**

*Make it a side dish or a wrap filling*

2 cups uncooked elbow macaroni  
2 Roma tomatoes, seeded, finely chopped  
2 celery ribs, finely chopped  
6 green onions, finely chopped  
1 cup mayonnaise  
2 Tablespoons apple vinegar  
1 Tablespoon maple syrup  
1/2 teaspoon Dijon mustard  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
9 slices bacon, cooked; crumbled

- Cook macaroni according to package directions; drain and rinse in cold water. Transfer to a large bowl. Stir in chopped tomatoes, celery, and green onions.
- In a small bowl, whisk mayonnaise, vinegar, maple syrup, Dijon mustard, salt, and black pepper.
- Pour mayonnaise mixture over macaroni; toss to coat.

- Refrigerator, covered for 2 hours or ready to serve.
- Cook bacon in skillet until brown and crisp; remove from pan; cook; crumble.
- Before serving, stir in bacon pieces. Serves: 6 to 8

**Recipe Inspired by:** *Taste of Home*; Morene Wright, Manilla, Indiana

**About the Recipe:** Can you believe that you could serve a BLT in a pasta bowl? It is so delicious with crispy bacon, chopped tomatoes, celery, and green onions. The mayonnaise dressing is flavored with apple vinegar, a touch of Dijon mustard, and a swirl of that sweet Indiana maple syrup. Serve it as a side or even add it to wraps. This is a recipe for all seasons..