

B.O.A. MAC SALAD

Difficulty: Intermediate

Prep Time: 25 min | Serves 6-8

Ingredients

- 16 ounces (1 box) macaroni elbow pasta
- 5 slices bacon
- 2 avocados
- Kosher salt and freshly ground black pepper, to taste

The Dressing

- 1/4 cup mayonnaise
- 1/4 cup sour cream or plain Greek yogurt
- 1/4 cup freshly squeezed lemon juice
- 1/2 tablespoons lemon zest

Instructions

Begin by pre-heating your oven to 420° F Line a baking sheet with foil and lay out the bacon. When the oven is ready, place the bacon in the oven and set your timer for 18 minutes. In a large pot of salted water, cook the pasta according to the package (usually about 12 or so minutes, slightly less to achieve an al dente texture). Once cooked, drain the pasta and set it aside. Pull the bacon from the oven and transfer it to a paper towel-lined plate, allowing it to cool.

Next, mix your dressing. Combine the mayonnaise, sour cream (or plain Greek yogurt), lemon juice, lemon zest, sugar and thyme in a food processor. Slowly and steadily add your olive oil while the processor is on until everything has been blended well.

Dice both the avocados and the onion, and lastly dice the now cooked, cooled and crispy bacon. When combining everything, first add the pasta, bacon, onion and dressing. Toss well, then add the diced avocado last. Add salt and pepper to taste, and toss the mac salad once more lightly. Either serve immediately, or place in the fridge to chill.



- 1/2 a red onion
- 1 tablespoon sugar
- 1 teaspoon fresh thyme leaves
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup olive oil