



# Ingredients

- 250g dried elbow macaroni pasta
- 3 green shallots, thinly sliced
- 2 celery sticks, finely chopped
- 1 red capsicum, deseeded, finely chopped
- 420g can corn kernels, drained
- 100g sliced ham or leftover ham off the bone, coarsely chopped

## Creamy honey mustard dressing

- 125g (1/2 cup) whole-egg mayonnaise
- 125g (1/2 cup) sour cream
- 1 tbsp white wine vinegar
- 1 tsp mustard powder
- 1 tsp honey
- 1/2 tsp garlic powder



## Directions



### Step 1

- Cook the 250g dried elbow macaroni pasta in a large saucepan of **salted boiling water** following packet directions or until well cooked.
- Drain.
- Refresh under cold running water.
- Drain well.
- Set aside to cool.

## Step 2

To make the dressing,  
combine the

- 125g (1/2 cup) whole-egg mayonnaise
- 125g (1/2 cup) sour cream
- 1 tbsp white wine vinegar
- 1 tsp mustard powder
- 1 tsp honey and
- 1/2 tsp garlic powder

in a large bowl.

Season.



## Step 3

Transfer the pasta to the bowl  
with the dressing. Add

- 3 green shallots, thinly sliced
- 2 celery sticks, finely chopped
- 1 red capsicum, deseeded, finely chopped
- 420g can corn kernels, drained
- and 100g sliced ham or leftover ham off the bone, coarsely chopped

Toss until well combined and coated. Season.

