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## *Macaroni Salad with Gorgonzola*

Recipe courtesy of [Cooking Light](#)

Yield: 8 servings (serving size: 3/4 cup)

Serve this over a bed of fresh arugula or gourmet greens for an attractive presentation. If you prefer, substitute crumbled goat cheese for Gorgonzola.

- 8 ounces whole wheat macaroni
- 1 cup diced red bell pepper (about 1 medium)
- 1 cup diced Granny Smith apple (about 1 medium)
- 3 tablespoons chopped pecans, toasted
- 1/3 cup reduced-fat sour cream
- 1 tablespoon low-fat mayonnaise
- 2 tablespoons champagne vinegar
- 3/4 teaspoon salt
- 2 cups arugula, chopped
- 1/4 cup (2 ounces) crumbled Gorgonzola cheese

Cook pasta according to package directions, omitting salt and fat. Drain. Add red bell pepper, apple, and toasted pecans. Combine sour cream and next 3 ingredients (through salt). Stir until blended. Pour over macaroni mixture, tossing to coat. Stir in arugula, and sprinkle with cheese.

*Sweetnicks' Note: This one was just OK for us.*