Deviled Egg Macaroni Salad with Crispy Pancetta

Servings: 8 | **Difficulty:** Easy | **Prep Time:** 5 minutes | **Total Time:** 25 minutes

About the Dish:

This Deviled Egg Macaroni Salad with Crispy Pancetta is a nostalgic picnic favorite with an elevated twist, perfect for early summer weekends, lake days, and poolside gatherings. Creamy, tangy, and rich with classic deviled egg flavor, it's folded together with tender pasta, crisp vegetables, and crispy Volpi pancetta for added depth and texture. A chilled, make-ahead side that's made for sharing all summer long.

Ingredients:

- (4 oz) Volpi Chopped Pancetta
- (8-10) Large Eggs, *hard boiled*
- (2-3) Celery Stalks, *finely diced*
- (1/2) Red Onion, *finely diced*
- (1/2 cup) Pickles, *chopped*
- (1 cup) Mayonnaise
- (2 tbsp) Stone Ground Mustard
- (2-3 tbsp) Pickle Brine
- (12 oz) Elbow Macaroni
- (1 tsp) Garlic Powder
- (1 tsp) Paprika
- Fresh Chives, *for garnish*
- Salt & Pepper, *to taste*

Directions:

1) Cook the macaroni until al dente. Drain and rinse under cold water until fully cooled.
2) Meanwhile, hard boil the eggs, then peel. Separate the yolks into a large bowl and roughly chop the whites, reserving a few slices for topping.
3) In a skillet over medium heat, cook the chopped pancetta until crisp. Transfer to a paper towel-lined plate.
4) To make the dressing, add mayonnaise, mustard, pickle brine, garlic powder, paprika, salt, and pepper to the egg yolks. Whisk until smooth and creamy.
5) Fold in the cooled macaroni, chopped egg whites, celery, red onion, pickles, and most of the crispy pancetta until evenly coated.
6) Finish by topping with reserved egg slices, remaining pancetta, chives, and an extra sprinkle of paprika. Chill until ready to serve.