Buffalo Pasta Salad

Directions: Add 8 oz (240 mL) hot/cold water to the noodles. Let stand for 5-60 minutes allowing the noodles & vegetables to rehydrate. Discard excess water. Add buffalo sauce & mayonnaise. Stir to mix well

Ingredients: macaroni noodles, red bell pepper, jalapeno, red onion, buffalo sauce mix, mayonnaise

Nutrition: 786 kcal (133 cal/oz), 11 g protein, 65 g carbohydrate, 3 g fiber, 3 g total sugar, 0 g added sugar, 53 g fat, 1800 mg sodium

Net weight: 5.9 oz | 165 g **Expiration Date:** _____

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