



GRILLED CHICKEN PASTA SALAD

Top with some fresh basil or parm cheese!

INGREDIENTS

- 1 lb boneless skinless chicken breasts
- 1/4 C Lawry's Italian Marinade or your favorite Italian dressing
- 3/4 C your favorite Italian vinaigrette
- 2 T olive oil
- 2 T cider vinegar
- 8 oz uncooked rotini pasta
- 1/2 C bite-size broccoli florets
- 1/2 C bite-size cauliflower florets
- 1/2 C bell pepper strips
- 1/2 C thinly sliced carrots
- 1/2 C thinly sliced red onion
- 1/2 C grape tomato halves
- 1 C bite-size mozzarella cheese balls



INSTRUCTIONS

1. Place chicken in large resealable plastic bag or glass dish. Add 1/4 cup of the marinade/dressing; turn to coat well. Refrigerate 30 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.
2. Meanwhile, cook pasta as directed on package. Rinse under cold water; drain well. Set aside. Grill chicken over medium heat 6 to 8 minutes per side or until cooked through, brushing with fresh marinade, if desired. Cut chicken into bite-size cubes.
3. Mix 3/4 cup dressing, oil and vinegar in large bowl. Add pasta, chicken, vegetables and mozzarella cheese. Gently toss to coat well. Serve immediately or refrigerate until ready to serve. Toss lightly before serving.

NOTES:

The extra 2 T of olive oil and apple cider vinegar are just to cut back the strong flavor of the Italian dressing. You can go full strength if you'd like and just omit the extra oil and vinegar.

You can also add in black olives, thinly sliced zucchini, or some fresh spinach.