



Chicken Caesar Pasta Salad



Ingredients:

- 1 lb. penne
- 1 TBLS extra-virgin olive oil
- 2 boneless skinless chicken breasts
- 1 tsp Italian seasoning
- 1 tsp garlic powder
- Kosher salt
- 2 cups chopped romaine lettuce
- 1 cup halved grape tomatoes
- ½ cup freshly grated Parmesan
- ½ cup croutons
- 2/3 cup Caesar dressing
- ½ lemon, juiced
- 1 TBLS freshly chopped parsley
- Freshly ground black pepper

Method:

1. In a large pot of salted boiling water, cook penne according to package directions until al dente. Drain and transfer to large bowl.
2. Meanwhile, in a large skillet over medium heat, heat oil. Season chicken with Italian seasoning, garlic powder, and salt. Cook until golden and cooked through, 8 minutes per side. Let rest 10 minutes, then cut into 1" pieces.
3. Add romaine, tomatoes, Parmesan, croutons, and chicken to pasta bowl.
4. In a medium bowl, whisk together Caesar dressing, lemon juice, and parsley and season with salt and pepper. Pour over penne mixture and toss to combine.