



THE OLIVE AND THE GRAPE

Mentor West Side Market Kamm's Corners

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Chicken & Vegetable Pasta Salad with Golden Balsamic Vinaigrette

This colorful chicken and pasta salad is perfect for a potluck, picnic or light supper.

Makes 8 servings.

Prep Time: 15 minutes

Refrigerate Time: 30 minutes

Cook Time: 10 minutes

1/2 cup ***Basil Garlic Dipping and Seasoning Olive Oil***

1/4 cup ***golden balsamic*** or ***white wine vinegar***

3/4 teaspoon ***Kosher Flake Salt*** or your favorite ***sea salt***

1 pound boneless skinless chicken breast halves

8 ounces ***penne pasta***, cooked and drained

2 cups assorted vegetables, such as broccoli florets, bell pepper strips, cherry tomatoes and red onion slices

1/4 cup toasted ***pine nuts*** or walnuts

1/4 cup bacon pieces (real preferred, not imitation)

1. Mix oil, vinegar, and salt in medium bowl with wire whisk until well blended. Place chicken in large glass dish. Add 1/4 cup of the vinaigrette; turn to coat well. Reserve remaining vinaigrette for the salad.

2. Refrigerate 30 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.

3. Grill over medium heat 6 to 7 minutes per side or until chicken is cooked through, turning frequently. Cut chicken into thin slices. Toss pasta, vegetables and chicken in large bowl with reserved vinaigrette. Sprinkle with pine nuts and Bacon Pieces. Serve immediately or refrigerate until ready to serve.

Tip: If serving salad chilled, reserve half of the vinaigrette to toss with salad just before serving.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE