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Chicken Caesar Pasta Salad

Serves 6 to 8 people

The Dressing

- ½ cup plain Greek yogurt
- 2/3 cup grated cheese
- 2 to 4 tablespoons milk (use 4 tablespoons for a thinner consistency)
- 1 tablespoon olive oil
- 2 teaspoons Worcestershire sauce
- ½ teaspoon granulated garlic
- 1 teaspoon Dijon dressing
- ½ teaspoon salt
- Pinch of black pepper
- 2 tablespoons lemon juice

Whisk all ingredients together in a large bowl (large enough to include salad ingredients later) until smooth; cover and put in the refrigerator until ready to use. If dressing gets thick, you can add additional milk to reach the desired consistency.

The Salad

- 1-pound dry pasta: regular, whole wheat or gluten free– cooked and cooled to 41 degrees
- 8 ounce cooked chicken (left over cold chicken is perfect!)
- 1 small head romaine lettuce, chopped into small pieces
- 1 cup croutons (optional)
- 1/3 cup grated parmesan cheese

Add salad ingredients to the top of the dressing and toss just before serving to keep lettuce crisp!

Must be stored in fridge.