

Chicken Pasta Salad



Introduction

Keep reading on down below for all of my top tips on how to make this pasta salad to perfection.

Prep Time : 10

Cook Time: --

Total Time: 30

Serving: 8

Ingredients

For salad:

- 1 lb. fusilli pasta
- 2 boneless skinless chicken breasts (about 1 pound)
- 1 tsp. garlic powder
- Kosher salt
- Freshly ground black pepper
- 1 Tbsp. extra-virgin olive oil
- 4 slices bacon, cooked and crumbled
- 2 cups halved grape tomatoes
- 2 cups spinach, packed
- 1/2 cup crumbled feta
- 1/4 red onion, thinly sliced
- 2 Tbsp. freshly chopped dill

For dressing:

- 1/4 cup extra-virgin olive oil
- 3 Tbsp. red wine vinegar

- **1/2 tsp. Italian seasoning**
- **1 clove garlic, minced**
- **1 Tbsp. dijon mustar**
- **Kosher salt**
- **Freshly ground black pepper**

Instructions

1. In a large pot of salted boiling water, cook fusilli according to package directions until al dente. Drain and transfer to large bowl.
2. Season chicken breasts with garlic powder, salt, and pepper. In a large skillet over medium heat, heat oil. Cook chicken until golden and cooked through, 8 minutes per side. Let rest 10 minutes, then cut into 1" pieces.
3. Meanwhile, make dressing: In a medium bowl, whisk together oil, vinegar, Italian seasoning, garlic, and mustard. Season with salt and pepper.
4. In the large bowl with the pasta, toss together all remaining ingredients. Pour dressing over salad, toss until coated, and serve.

Notes

N/A