



CHICKEN CAESAR PASTA SALAD

A delicious twist on a family favourite salad!



EASY



30 MINS



5 MINS



8

Ingredients

- 6 chicken thighs
- 1 tbsp olive oil
- smoked paprika
- 1 large cos lettuce, chopped
- 1 cup Praise Caesar Dressing
- 1/2 small red onion, finely sliced
- 2 cups croutons
- 500g Vetta spiral or penne pasta, cooked
- 50g shaved parmesan

Instructions

1. Preheat the oven to 180°C.
2. Toss the chicken thighs in a tablespoon of olive oil and place in a baking tray. Season with salt and pepper and a pinch of smoked paprika on each. Roast for 20 minutes, drain on kitchen paper and chop into bite-sized pieces.
3. In a large bowl, toss the cos lettuce with half of the Caesar dressing. Add the onion, croutons, chicken and pasta and toss again. Drizzle with remaining Caesar dressing and shave fresh parmesan on top.