

Chicken Caesar Pasta Salad

2 boneless skinless chicken breast, cut in small chunks & seasoned (I use chicken seasoning)

1 head of romaine lettuce, washed and chopped

$\frac{1}{4}$ of a red pepper

$\frac{3}{4}$ cup (uncooked) of any pasta (I used Radiatori)

Croutons

Parmesan Cheese

Caesar Dressing --> Now, I'm not gonna lie. I had every intention of making a homemade caesar with this, but I just couldn't get past the anchovy paste in order to get that caesar taste. Nope, just couldn't do it! I prefer not to officially know there is smashed fish in my dressing. I'd rather think they just don't put it in it when you just buy it lol!! But, I used a very delicious brand called Marzetti that you can find in the cooler isle at your local grocery store.

Cook chicken in a pan with a little olive oil until golden brown. While your chicken is cooking start cooking your $\frac{3}{4}$ cup of pasta. Rinse with cool water, set aside.

Get a large bowl and dump your romaine lettuce in. Add chicken, pasta, and red pepper. Top with as much dressing as you would like and mix well.

This will make 2 large salad servings for a meal or 4 small side dish servings.

Garnish with parm cheese and croutons.

SERVE Immediately. (Or wait to add dressing until ready to serve.)