

Choco Fever Dream

Chicken Caesar Pasta Salad: Easy Winning Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked pasta (fusilli or rotini)
- [ ] 2 cups romaine lettuce, chopped
- [ ] 2 grilled chicken breasts, sliced
- [ ] 1/3 cup grated Parmesan cheese
- [ ] 1/4 cup olive oil
- [ ] 2 tbsp lemon juice
- [ ] 1 clove garlic, minced
- [ ] 2 tsp Dijon mustard
- [ ] 1 tsp Worcestershire sauce
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Season the chicken breasts with salt, pepper, and a pinch of smoked paprika; grill over medium heat until cooked through, then let rest before slicing.
2. Cook the pasta in salted water until al dente; drain and rinse under cold water to stop cooking.
3. In a bowl, whisk together olive oil, lemon juice, minced garlic, Dijon mustard, Worcestershire sauce, and grated Parmesan; season with salt and pepper.
4. Combine the cooled pasta, chopped romaine, sliced chicken, and dressing in a large serving bowl; toss gently until everything is coated.
5. Taste and adjust seasoning; sprinkle extra Parmesan and a drizzle of olive oil just before serving.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter version, use half the olive oil and add a splash of low-fat milk to the dressing.
- For a heartier salad, toss in toasted pine nuts or crumbled feta.
- Reserve a small bowl of the dressing for an extra drizzle when serving.