

Choco Fever Dream

Chicken Caesar Pasta Salad – Ready In 20 Minutes

10 min Prep time	**10 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked penne pasta, cooled
- [ ] 2 chicken breasts (about 1 lb), diced
- [ ] 3 cups romaine lettuce, chopped
- [ ] 1/3 cup grated Parmesan cheese
- [ ] 2 tbsp olive oil

Caesar Dressing

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp Worcestershire sauce
- [ ] 1 clove garlic, minced
- [ ] 2 tbsp grated Parmesan
- [ ] Salt and cracked black pepper to taste

Instructions

1. Heat olive oil in a large skillet over medium-high heat; add diced chicken, season lightly, and sauté until golden and cooked through, about 5-6 minutes.
2. In a bowl, whisk together mayonnaise, lemon juice, mustard, Worcestershire, garlic, and Parmesan; season with salt and pepper. This is your creamy Caesar base.
3. Combine the cooled pasta and dressing in a large mixing bowl, tossing until each noodle is lightly coated.
4. Fold in the cooked chicken, chopped lettuce, and grated Parmesan; give one final gentle toss and serve immediately.

Nutrition per serving

420 kcal	30 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad seems dry, add a splash of reserved pasta water.
- For extra brightness, grate a small amount of lemon zest over the top before serving.
- Feel free to add halved cherry tomatoes for a pop of color.