

# Summer Caprese Chicken Pasta Salad



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 20 minutes**

**Cook Time: 10 minutes**

## Ingredients

### For the chicken:

- 1lb of Thinly Sliced Chicken Breast
- 1 tsp of Granulated Garlic
- 1 tsp of Granulated Onion
- 1 tsp of Dried Parsley
- 1 tsp of Chicken Bouillon Powder
- 1 Tbsp of Balsamic Vinegar
- 1 Tbsp of Whole Grain Mustard
- 1 Tbsp of Olive Oil

### For the dressing:

- 1 cup of Basil
- 1/4 cup of Fresh Oregano
- 1 Shallot, peeled and halved
- 1 to 2 Cloves of Garlic, peeled
- 1/3 cup of Red Wine Vinegar
- 2/3 cup of Olive Oil
- 1 Tbsp of Whole Grain Mustard
- 4 Tbsp of Mayo
- Salt and Pepper to taste

### For the remaining salad:

- 1lb of Cooked Pasta, I love small shells for this
- 8oz of Fresh Mozzarella, diced
- 3 cups of Halved Cherry Tomatoes
- 1 Bunch of Chives, minced
- Salt and Pepper, to taste

1) Start by coating the chicken with the spices, olive oil, mustard, vinegar and salt and pepper, grill until cooked through and set aside to cool a bit.

2) In a blender, add the basil, shallots, garlic, oregano, vinegar, oil, salt and pepper and blend until smooth, add the mayo and mix for a few more seconds, set aside.

3) In a large bowl, add the cooked pasta, tomatoes, mozzarella, chives, salt and pepper, drizzle over the dressing and mix thoroughly, cover and refrigerate for at least half an hour before serving.

NOTE: You can add the chicken in the pasta salad or serve it on the side, adding it to the salad stretches it out more.

