

Chicken Caesar Pasta Salad

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Ingredients

1 cup mayonnaise
 $\frac{1}{3}$ cup sour cream
1 large clove garlic, pressed
2 tablespoons lemon juice
2 anchovies, finely minced
1 teaspoon Worcestershire sauce
1 pound penne pasta, cooked until al dente and rinsed with cool water
6 large leaves Romaine lettuce, thinly sliced
 $1\frac{1}{2}$ cups grape tomatoes
4 green onions. green parts sliced
 $\frac{1}{2}$ cup finely shredded Parmesan cheese
 $\frac{1}{2}$ teaspoon ground black pepper
2 grilled chicken breasts, diced
 $1\frac{1}{2}$ cups croutons

Directions

In a small bowl, stir together the mayonnaise through the Worcestershire sauce.

Toss half of the dressing with the pasta and refrigerate for 30 minutes. Mix in remaining ingredients including the remaining dressing and serve.