

Chicken Pasta Salad

written by The Recipe Exchange | May 31, 2015

Ingredients

2 boned, skinned chicken breast halves
3/4 cup steak sauce
2 chicken bouillon cubes
12 oz. bow-tie pasta – un-cooked
1 med. Vidalia onion – diced
1 med. avocado – peeled, pitted, diced
1 cup cherry tomatoes – halved
1 cup ranch salad dressing – low-fat okay

Directions

Marinate chicken breasts in steak sauce for 30 – 60 minutes.

Grill until cooked through, then chop into bite-size pieces.

In a large pot of boiling water, add the bouillon cubes and cook pasta until al dente. Drain and rinse under cold water.

In a large bowl, combine chicken, pasta, onion, avocados, and tomatoes.

Add salad dressing, mix and refrigerate until chilled.

Stir in additional salad dressing when ready to serve, if desired.