



Basil Bow-Tie Pasta



ingredients

- 2-4 grilled chicken breasts
- 1 package Bow-Tie pasta
- Fresh basil
- 1/2 to 1 cup Parmesan cheese
- Regular or light Caesar dressing

directions

1. Bring 4 - 6 quarts of water to a rolling boil, add salt to taste.
2. Add bow-tie pasta to boiling water. Stir gently.
3. Return to boil. For al dente pasta, boil uncovered for 11 minutes.
4. Remove from heat and drain.
5. Allow pasta to cool.
6. Toss with fresh basil, Parmesan cheese and grilled chicken pieces.
7. Add cherry tomatoes and lettuce.
8. Toss with Caesar dressing.

variation

You can also serve hot as a main dish:

1. Cook pasta as directed above. Remove from heat and drain.
2. Toss with fresh basil, Parmesan cheese and Caesar dressing.
3. Cut the grilled chicken into bite sized pieces and toss with pasta.
4. Serve immediately.