

CHICKEN CAESAR PASTA SALAD

YIELD: 50 servings

Chef Ryan Eckles

This easy recipe comes together quickly and is a great all-in-one dish. By using a vegetarian Caesar-inspired dressing we can easily make this salad meat-free by substituting a meat-alternate for the chicken strips. By adding the penne to our salad we have a majority of the meal components in one dish.

INGREDIENTS

- 10# Chicken strips, cooked and unseasoned
- 6.5# Whole grain penne
- 3.5# Romaine lettuce
- 100 Tablespoons Vegetarian Caesar Recipe
- 50 ounces Roasted Chickpeas Recipe
- 10 cups Cherry tomatoes, halved
- 1.5 cups Parmesan cheese

DIRECTIONS

1. Prepare salad dressing and chickpeas first. Then wash and cut romaine lettuce into bite size pieces and set aside in the refrigerator. Halve the cherry tomatoes and store separately in the cooler. Boil pasta to package instructions.
2. For Grab n Go: Put 1/2 cup cooked pasta, 1/2 cup romaine, 3 oz chicken strips, 1 oz Roasted Chickpeas, 2 tablespoons Vegetarian Caesar, 4-6 tomato halves, and a sprinkle of Parmesan. Group or package ingredients separately for visual appeal.
3. For Line Service: Divide cooked pasta, romaine, chicken strips, salad dressing, and tomatoes evenly into deep hotels or large bowls and gently toss until well coated. You can also keep the chicken separate to ensure portion accuracy. This is a large plate because all components are in one dish. Garnish with Roasted Chickpeas and Parmesan.

RECIPE NOTES - CHICKEN CAESAR PASTA SALAD

Recipe credits as 2 oz. M/MA

Nutritional information per serving*: 536 calories; 4.6 g sat. fat; 749 mg sodium; 64 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*