

CHICKEN CAESAR PASTA SALAD

YIELDS: 8 SERVINGS | PREP TIME: 15 MINUTES | COOK TIME: 20 MINUTES



DISH INSPIRATION

This Chicken Caesar Pasta Salad is crisp, creamy, and refreshing — a fun mashup of classic Caesar salad and hearty pasta. Tender chicken, romaine, tomatoes, and pasta come together with tangy Caesar dressing for an easy, satisfying warm-weather dish.

RECIPE NOTES

Cool chicken and pasta completely — *keeps the lettuce from wilting*

Use shaved Parmesan — *adds texture and a salty bite*

Toss just before serving — *keeps everything crisp and fresh*

Store dressing separately — *prevents salad from softening*

INSTRUCTIONS

1. Season chicken with salt, pepper, and garlic powder. Heat olive oil in a pan over medium-high
2. Cook chicken 5–7 minutes per side until done. Slice and set aside
3. Chop lettuce and tomatoes; place in a large bowl
4. Boil pasta in salted water for about 10 minutes until tender. Drain and cool
5. Combine pasta, chicken, lettuce, and tomatoes
6. Toss with Caesar dressing and croutons. Top with shaved Parmesan
7. Serve chilled
8. Optional: Skip the chicken to create a perfect side dish to pair with our [Beer-Braised Pulled Pork Sliders](#) and [Skillet Mac N' Cheese](#) for your next backyard barbecue

INGREDIENTS

Salad:

- 2 tablespoons olive oil
- 3 boneless, skinless chicken breasts
- 2½–3 cups chopped romaine lettuce
- 1½ cups cherry tomatoes, sliced
- 1 cup croutons
- 1 cup Caesar dressing (store-bought or homemade)
- ½ cup shaved Parmesan cheese
- 1 (16-ounce) box Cellentani or penne pasta
- Salt and pepper, to taste
- 1 tablespoon dried garlic flakes

Dressing (optional homemade):

- 2 cloves garlic, finely chopped
- 2 tablespoons lemon juice
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1 cup mayonnaise
- ¼ cup olive oil
- ¼ teaspoon black pepper

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