

Ultimate Chicken Caesar Pasta Salad - Creamy, Hearty & Irresistible

Ultimate Chicken Caesar Pasta Salad: A Complete Meal in One Bowl ??



TIME
6 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Chicken:

- 2 boneless, skinless chicken breasts
- 1 tbsp olive oil
- 1 tsp garlic powder
- ¼ tsp salt
- ¼ tsp black pepper
- ¼ tsp paprika
- ¼ tsp Italian seasoning

For the Salad:

- 3 cups cooked rotini pasta
- 2 cups chopped romaine lettuce
- ¼ cup grated Parmesan cheese
- ¼ cup croutons

For the Dressing:

- ¼ cup Caesar dressing
- 1 tbsp lemon juice
- 1 tsp Dijon mustard
- ¼ tsp Worcestershire sauce
- ... tsp garlic powder

DIRECTIONS

1. Cook the Chicken: Season both sides of the chicken breasts with garlic powder, salt, pepper, paprika, and Italian seasoning.
2. Heat olive oil in a skillet over medium heat.
3. Cook the chicken for 5-6 minutes per side or until golden brown and fully cooked through.
4. Let rest for a few minutes before slicing thinly.
5. Cook the Pasta: Boil rotini pasta in salted water according to package instructions. Drain and allow to cool slightly.
6. ? Pro tip: To cool pasta faster, rinse it under cold water and drain well.
7. Mix the Dressing: In a small bowl, whisk together:
8. Caesar dressing
9. Lemon juice
10. Dijon mustard
11. Worcestershire sauce
12. Black pepper
13. Garlic powder
14. Set aside. This dressing packs bold, zippy flavor with minimal effort!
15. Assemble the Salad: In a large bowl, combine:
16. Cooked pasta
17. Chopped romaine lettuce
18. Grated : Parmesan cheese
19. Sliced chicken
20. Pour the dressing over the top and toss everything until well coated.

21. Garnish & Serve: Top the salad with croutons and extra Parmesan cheese if desired. Serve immediately for best texture and flavor.

SWAPS & NOTES

Cook the Chicken Season both sides of the chicken breasts with garlic powder, salt, pepper, paprika, and Italian seasoning.

Heat olive oil in a skillet over medium heat.

Cook the chicken for 5-6 minutes per side or until golden brown and fully cooked through.

Let rest for a few minutes before slicing thinly. 2.

