

Fresh and Simple 10-Minute Chicken Pasta Salad

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TIME
10 min

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INGREDIENTS

2 cups cooked tri-color rotini pasta
1 cup cooked chicken breast, diced
1 cup chopped romaine lettuce
1 cup cherry tomatoes, halved
... cup shredded Parmesan cheese
... cup Italian dressing
Salt and black pepper to taste

DIRECTIONS

1. **Combine Pasta & Chicken:** In a large mixing bowl, add the cooked rotini and diced chicken breast.
2. **Add Fresh Ingredients:** Toss in the chopped romaine lettuce and halved cherry tomatoes.
3. **Add Cheese:** Sprinkle shredded Parmesan evenly over the mixture.
4. **Dress the Salad:** Drizzle Italian dressing over the top and gently toss until everything is evenly coated.
5. **Season & Serve:** Season with salt and black pepper to taste. Serve immediately for best texture.

SWAPS & NOTES

& Swaps Chicken: Rotisserie chicken works perfectly here for extra convenience.

Pasta: Any short pasta (penne, bowtie, fusilli) works just as well.

Cheese: Try mozzarella pearls or feta for a different flavor twist.

Add-ins: Cucumbers, olives, red onion, or bell peppers add extra crunch.

TIPS FOR SUCCESS

Make sure pasta is fully cooled before assembling to prevent soggy lettuce.

Toss gently to keep the lettuce crisp.

Add dressing gradually - you can always add more.

For meal prep, store dressing separately and mix just before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fresh-and-simple-10-minute-chicken-pasta-salad/>