



## greek chicken pasta salad

- 1 pound Bow Tie Pasta
- 1 bunch Cherry Tomatoes
- 1 Cucumber, Peeled And Sliced
- 1 jar Pitted Calamata Olives, Whole Or Cut (a Small Jar)
- 2 Chicken Breasts, Cooked And Cubed. (I Like To Use Store Bought Rotisserie Chicken)
- 2-½ ounces Balsamic Vinaigrette Dressing (you May Need More, Depending On Your Taste)
- 1-2 teaspoons Black Pepper To Taste
- 1 pinch Salt, Or To Taste
- 1 container Feta Cheese

### directions

Cook 1 lb. bow tie pasta and run cold water over it to chill. Place in refrigerator for 10-15 minutes while you cook chicken.

Mix in a large bowl:

1. Chilled Pasta
2. Cherry Tomatoes (sliced in half)
3. Sliced Cucumber
4. Pitted Calamata Olives (whole or cut)
5. Cubed Chicken
6. Feta Cheese
7. Toss with Balsamic Vinaigrette Dressing
8. Add Salt & Pepper to Taste

Serve cold