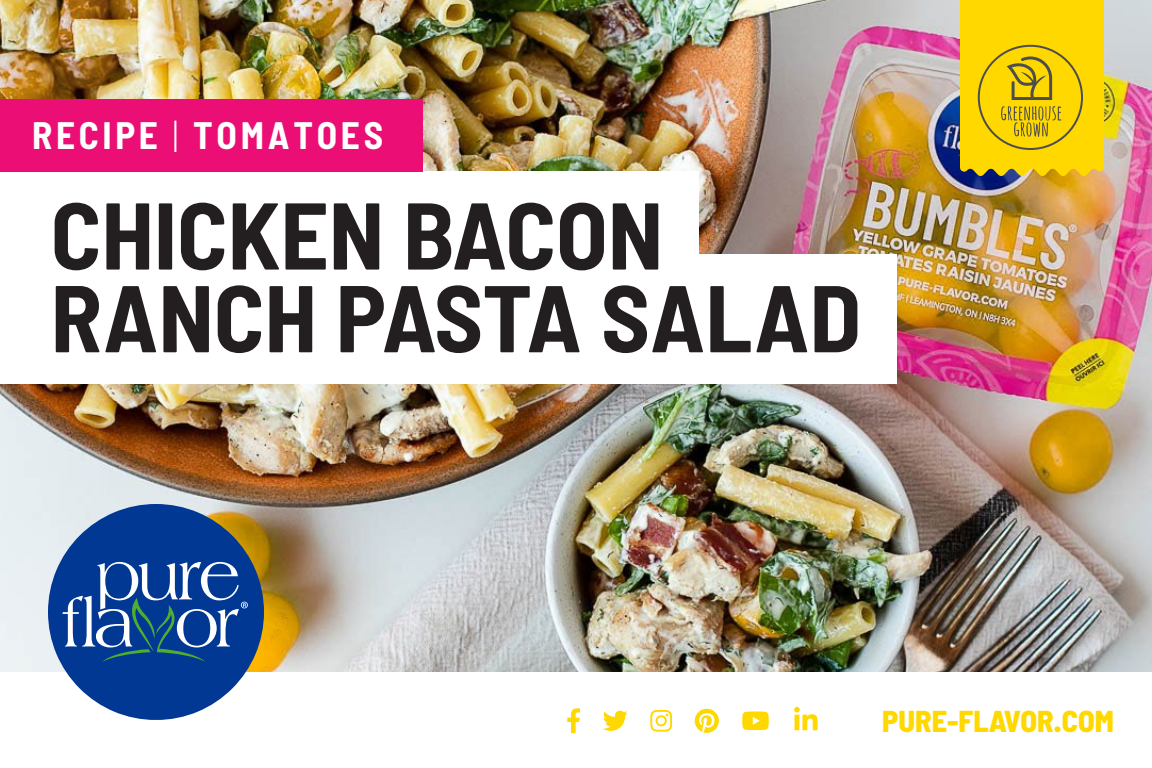


RECIPE | TOMATOES

CHICKEN BACON RANCH PASTA SALAD



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CHICKEN BACON RANCH PASTA SALAD

Recipe created by *Heather Englund*



40 min

10 min | **30 min**
PREP. | COOKING



8



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Bumbles® Yellow Grape Tomatoes, quartered
- 4** bacon slices
- 1** green onion, minced and divided
- 1.5 lbs** chicken breast, diced into bite-size pieces
- 1 lb** ziti pasta, cooked to package instructions
- 3 cups** fresh spinach, thinly sliced
- ½ cup** ranch salad dressing
- 1 tbsp** extra virgin olive oil

- 1 tsp** sea salt
- 1 tsp** garlic, minced
- ½ tsp** onion powder
- ½ tsp** pepper

DIRECTIONS

- 1** Add the oil, sea salt, garlic, onion powder, and pepper in a medium bowl. Add the diced chicken and stir to sit for 5 minutes. Place the chicken in a grill basket.
- 2** Preheat your grill to medium-high heat. In a large skillet cook the bacon until crisp. Let it cool on a paper towel-lined plate, then crumble it into small pieces.
- 3** Cook chicken for 12-15 minutes, rotating every few minutes for even cooking. When the chicken is done, add it to a plate to cool.
- 4** Build your salad by adding the cooked pasta to a large serving bowl. Then add the chicken, tomatoes, spinach, bacon, and half the green onion.
- 5** Drizzle with ranch dressing and the remaining green onion, toss, and enjoy!

Pro Tip: For optimal flavor marinate chicken for up to 24 hours in the fridge.