

Creamy Chicken and Pasta Salad



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

Total: 25 min
Prep: 10 min
Cook: 15 min
Yield: 4 servings
Level: Easy

Ingredients

- Kosher salt
- 8 ounces tubetti or other small tube-shaped pasta
- 1 1/4 cups 2% percent Greek yogurt
- 1/2 cup mayonnaise
- 2 teaspoons apple cider vinegar
- 1 teaspoon dijon mustard
- 1/3 cup chopped fresh dill
- 1 tablespoon chopped fresh chives
- 1 rotisserie chicken
- 2 stalks celery, chopped
- 1 Kirby cucumber, peeled, halved lengthwise, seeded and chopped
- Freshly ground pepper
- 8 cups mesclun greens

Directions

Bring a pot of salted water to a boil. Add the pasta and cook as the label directs. Drain and rinse under cold water to stop the cooking.

Meanwhile, whisk the yogurt, mayonnaise, 1/4 cup water, the vinegar, mustard, dill, chives and 2 teaspoons salt in a medium bowl. Remove the skin from the chicken and shred the meat into large pieces. Add the chicken, celery and cucumber to the dressing and gently stir to combine.

Shake the excess water from the pasta and add it to the chicken salad. Season with pepper and toss. Serve over the greens.

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