

Heather Gallagher's Pasta Chicken Salad

Served at October 2018 Meeting

I truly “throw” things in, but a basic outline follows

one bag of trader joes harvest grains pasta

roasted peppers and onions (I roast peppers and onions with pepper, sea salt and olive oil at 400 degrees for about a half hour....I like the “charred edges”...then cut them in bite sized pieces

Grilled chicken pieces

chopped herbs....parsely, chives or whatever else you would like!

any kind of nut...pistachios and pecans have been great

Brianna's poppy seed dressing binds it all together....put as much in to taste