



Greek Chicken Pasta Salad

Prep: 15 minutes

Cook: 10 minutes (plus chilling time)

Serves: 10

Ingredients

For tzatziki dressing

- 1 cup Greek yogurt
- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 2 garlic cloves, minced
- 1 tablespoon chopped fresh dill



- 1 teaspoon salt
- Freshly ground pepper, to taste

For Greek chicken pasta salad

- 1 (16-ounce) box whole wheat rotini pasta
- 1 1/2 pounds boneless skinless chicken breasts, grilled
- 1 pint cherry tomatoes, halved
- 1 medium English cucumber, diced
- 1 (15.5-ounce) can chickpeas, rinsed and drained
- 1/2 medium red onion, thinly sliced
- 2/3 cup Kalamata olives
- 1 cup crumbled feta cheese
- 2 tablespoons chopped fresh oregano
- 2 tablespoons chopped fresh parsley

Directions

For tzatziki dressing

1. Mix together yogurt, olive oil, vinegar, garlic, dill, salt and pepper in a small bowl. Cover and refrigerate until ready to use.

For Greek chicken pasta salad

1. Bring a large pot of water to a boil. Cook pasta according to package directions. Drain pasta and rinse with cold water.

2. Chop chicken into bite-sized pieces and add to a large serving bowl. Add pasta, cherry tomatoes, cucumber, chickpeas, onion, olives, cheese, oregano and parsley to the bowl and toss to combine. Add tzatziki dressing to salad and mix to combine. Cover and refrigerate for at least 1 hour