

Lime Chicken & Pasta Salad

from Jill {irunieat.com}

2-3 Chicken breasts

2-3 Cups fusilli pasta

4-6 Cups frozen broccoli

1/2 Bottle Newman's Own Light Lime Vinaigrette*

Feta Cheese

Salt & Pepper to taste

1. Pound chicken breasts until even
2. Season with salt & pepper
3. Bake at 400 for 20-25 minutes (Or until cooked thoroughly)
4. While chicken is in the oven, cook pasta & steam broccoli
5. Once chicken is cooked, cut into pieces
6. Combine chicken, pasta, & broccoli
7. Coat with Lime vinaigrette.
(Suggestion: Start with a little at a time & add more until desired flavor is reached.)
8. Mix & serve warm
9. Top with feta cheese.

This recipe has a lot of room to adjust all the ingredients to personal taste.

*You could also use Italian, Caesar, or Greek dressing