



# Cold Chicken Pasta Salad

A RECIPE FOR ST. JOHN'S FEEDING MINISTRY

## Ingredients

- 16oz Elbow Macaroni
- 16oz Frozen Corn
- 16oz Frozen Peas
- 10oz Bag of Shredded Matchstick Carrots
- 2 tsp Salt
- 2 tsp Pepper
- 2 tsp Old Bay Seasoning
- 2 tsp Dried Onion Flakes
- 1 tbs. Dill Weed
- 1 Bag Tyson Grilled Chicken Strips (in freezer section of grocery store)
- 1 24oz Bottle of Ranch Dressing **DO NOT ADD TO CASSEROLE**

## Directions

- Thaw grilled chicken strips
- Chop chicken strips into bite size pieces. Place in a large bowl
- Chop matchstick carrots to approx. 1/2-1" in length. Cook elbow macaroni according to package directions.
- Before rinsing, add peas, corn, and carrots and let sit for 10 minutes or so.
- Strain macaroni and vegetables.
- Mix all dry ingredients in a small bowl.
- Add to chicken, pasta, and vegetables in a large bowl.
- Place in large zip-lock baggie marked "St. David's Chicken Salad." Leave at the front desk or in the vestibule.