



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 (freezer section of store) about 1.5lb
- 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.

Storage & Delivery

Place in a large zip-lock baggie marked "Chicken Salad" and put in the freezer marked for St. John's in St. David's kitchen (Chapel, lower level). The ranch dressing can be left in the refrigerator beside the freezer.