



INGREDIENTS

- 15oz Del Real Foods® Cilantro Lime Chicken
- 2 Cups Cooked Rotini Pasta
- 1 Cup Diced Grape Tomatoes
- 1 Cup Canned Corn
- 1/2 Cup Diced Red Onion
- 1/2 Cup Plain Greek Yogurt
- 1 Diced Avocado
- 2 Tablespoons Chopped Fresh Cilantro

CILANTRO LIME CHICKEN PASTA SALAD

Our Cilantro Lime Chicken is made with chicken breast and leg meat simmered in a zesty cilantro lime sauce that is prepared using traditional, fresh ingredients.







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Minutes **Cook Time**

PREPARATION

1. Heat 15 oz Del Real Foods® Cilantro Lime Chicken according to package instructions.

2. Carefully separate the broth from the meat.

3. In a small bowl, mix together the broth, Greek yogurt, and cilantro to create a creamy cilantro lime dressing.

4. In a large bowl, add Del Real Foods® Cilantro Lime Chicken, pasta, vegetables, and dressing. Mix until well combined.

5. Serve and enjoy!

If desired, chill for 30 minutes, but not necessary.