

Bruschetta-Inspired Ancient Grain Pasta Salad

Servings: up to 8 servings / Prep Time: 10 min / Total Time: 35 min



INGREDIENTS

- 3 cups Diced Chicken Breast
- 2 tbsp. [Papa Vince Extra Virgin Olive Oil](#)
- 3/4 cup [Papa Vince Salad Dressing Vinaigrette](#)
- 12 oz. [Papa Vince Ancient Grain Pasta, Durum or Tumminia](#)
- 1/4 cup chopped fresh basil leaves +1 cup packed leaves, torn if large
- 1 Garlic clove, minced
- 10 oz. fresh mozzarella, cubed
- 3 cups cherry tomatoes, halved
- 1/2 small red onion, thinly sliced
- Freshly ground black pepper & Sea salt, to taste

HOW TO MAKE

- 1) Heat the Papa Vince Extra Virgin Olive Oil on a medium-size nonstick skillet over medium heat. Add cubed chicken breasts and cook, stirring occasionally, until chicken is cooked. Remove from heat and let cool slightly.
- 2) Bring a large pot of salted water to a boil, then add and cook pasta according to package directions until al dente. Drain hot water and rinse pasta under cold water. Drain pasta well.
- 3) In a large bowl, whisk together the Papa Vince Salad Dressing Vinaigrette with the chopped basil and minced garlic.
- 4) Add the chicken, pasta, mozzarella, cherry tomatoes, and red onion into the bowl with the vinaigrette. Toss to coat and season with salt and pepper to taste.
- 5) Fold in basil leaves and drizzle with some Papa Vince Extra Virgin Olive Oil.

And there you have it, our delicious and healthy pasta salad recipe that features ancient grain pastas and a classic Italian vinaigrette. This dish is not only packed with flavor, but also loaded with nutrients, making it the perfect addition to any meal.