

Chicken Club Pasta Salad

Serves 2

Hands-On Time 15 minutes

Total Time 30 minutes

8 oz cavatappi, fusilli, or farfalle pasta
1/2 cup Italian-style salad dressing
1/2 cup mayonnaise
1/2 tsp black pepper, plus more for garnish
2 cups chopped cooked chicken (10 oz)
6 slices bacon, cooked and crumbled
8 oz cherry tomatoes, halved (1 1/2 cups)
1 cup cubed Muenster cheese (4 oz)
2 medium stalks celery, chopped (1 cup), plus leaves for garnish
1 medium green bell pepper, chopped (1 cup)
1 avocado, chopped (3/4 cup), plus more for garnish

Cook pasta in lightly salted water according to package directions. Rinse under cold water; drain.

Whisk together dressing, mayonnaise, and pepper in a large bowl. Stir in pasta, chicken, bacon, tomatoes, cheese, celery, bell pepper, and avocado until coated.

Garnish with additional black pepper, celery leaves, and avocado. Serve immediately or chill, covered, up to 8 hours.

Tip: Swap the Muenster with pepper jack for a kick, or smoked Gouda for extra depth.