Chicken Caesar Pasta Salad

2 boneless skinless chicken breast, cut in small chunks & seasoned (I use chicken seasoning)
1 head of romaine lettuce, washed and chopped
¼ of a red pepper
¾ cup (uncooked) of any pasta (I used Radiatori)
Croutons
Parmesan Cheese
Caesar Dressing –-> Now, I'm not gonna lie. I had every intention of making a homemade
caesar with this, but I just couldn't get past the anchovy paste in order to get that caesar
taste. Nope, just couldn't do it! I prefer not to officially know there is smashed fish in my
dressing. I'd rather think they just don't put it in it when you just buy it lol!! But, I used a
very delicious brand called Marzetti that you can find in the cooler isle at your local grocery store.

Cook chicken in a pan with a little olive oil until golden brown. While your chicken is cooking
start cooking your ¾ cup of pasta. Rinse with cool water, set aside.
Get a large bowl and dump your romaine lettuce in. Add chicken, pasta, and red pepper. Top
with as much dressing as you would like and mix well.
This will make 2 large salad servings for a meal or 4 small side dish servings.
Garnish with parm cheese and croutons.
SERVE Immediately. (Or wait to add dressing until ready to serve.)