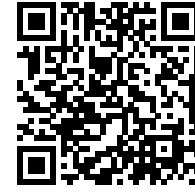


# Chicken Cesar Pasta Salad



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

Serves 6

**Prep Time: 15 minutes**

**Cook Time: 0 minutes**

## Ingredients

### For the Dressing:

- 3/4 cup of Hellmann's Mayo
- 1 Tbsp of Dijon Mustard
- 2 tsp of Anchovy Paste
- 2 tsp of Worcestershire Sauce
- 2 Cloves of Garlic, grated
- Juice of 1/2 Lemon
- 1-2 Tbsp of Water
- Pinch of Salt and Pepper
- 1/2 cup of Freshly Grated Parm

### For the Salad:

- 1 Head of Romaine, washed, dried and finely chopped
- 8oz of Cooked Pasta
- Hard Boiled Eggs
- Leftover Protein of choice (even a can of chickpeas is fantastic)
- Fresh Chopped Parsley
- Fresh Chopped Dill

1) Start by making the dressing, in a small bowl, whisk together the mayo, mustard, anchovy paste, Worcestershire, lemon and garlic, whisk in a touch of water to loosen it a bit, stir in the par, taste, adjust the seasoning to taste and set aside.

2) In a large bowl, add the lettuce and pasta along with the dressing, toss really well, place onto a platter, top with the eggs and protein and sprinkle with herbs, dig in!

