



20th ANNIVERSARY
1992 - 2012

Chicken Pesto Salad

Ingredients (Serving 8)

White Toque

Description	Item code
1 bag Artichoke Quarters Egypt	40200
1 tray Roasted Red Tomatoes	41901
1/2 bag French Peas X-Fine	40601
1 bag X-Fine Asparagus Spears	40718
5 oz Peeled Fava Beans	40502
1 tray IQF Buffalo Mozzarella Pearls	57105
4 oz Maille Vinegar Balsamic Modena	11100
4 tbsp Maille whole grain mustard	10100

At your local supermarket

Description
1 box cooked, Moticolli Pasta
1 lb Grilled Sliced Chicken
8 oz Olive Oil
2 tbsp Garlic
Salt & Pepper to taste
2 tbsp Basil Pesto

Cooking directions

1. Combine 1/2 of the olive oil, garlic, basil pesto, vinegar, mustard, salt, pepper and marinate chicken breast over night. Remove from marinade and grill. Chill, slice and reserve.
2. Cook and chill mosticolli leaving the pasta al dente.
3. Combine pasta and artichoke, tomatoes, asparagus, chicken, french peas, fava beans, mozzarella and toss together.
4. Combine olive oil, garlic, basil pesto, vinegar, mustard, salt, pepper and use as the dressing for the salad.
5. Chill and let set for 30 minutes before serving.