



Lemon Chicken Pasta Salad

Ingredients

- 2 boneless, skinless chicken breasts
- kosher salt and pepper
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon oregano.
- ½ cup pine nuts
- 1 pound short-cut pasta, cooked
- 1 14-ounce jar of marinated artichoke hearts, drained
- ¾ cup shredded parmesan cheese
- ½ cup chopped fresh herbs, like parsley and basil

Vinaigrette

- 3 tablespoons lemon juice
- 2 tablespoons [Fustini's Champagne vinegar](#)
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- ½ teaspoon freshly grated lemon zest
- 2 garlic cloves, minced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup [Fustini's Meyer Lemon olive oil](#)

Sharon's Hint

You can make this ahead of time (up to 24 hours ahead) and store it in the fridge. Leftovers are great too.
adapted from howsweeteats.com

Directions

Step 1.

Preheat your grill to the highest setting. Season the chicken all over with salt and pepper. Stir together the garlic powder, oregano and smoked paprika and sprinkle on both sides of the chicken. Place the chicken on the grill and cook for 5 to 6 minutes on each side, or until the internal temperature reaches 165 degrees F. You can also bake the chicken or use a shredded rotisserie chicken! Let the chicken rest for 10 minutes then chop it into 1-inch pieces.

Step 2.

Bring a pot of salted water to a boil and cook pasta according to the directions. While that cooks, toast the pine nuts. Place the pine nuts in a nonstick skillet and toast over low heat, stirring often, until golden. This will take about 6 to 8 minutes. Don't walk away - they will burn.

Step 3.

Place the pasta in a large bowl. Top with the chicken, artichoke hearts, parmesan cheese, pine nuts and fresh herbs. Drizzle with half of the vinaigrette and toss well. Taste and drizzle on more of the vinaigrette, continuing to toss so the dressing is easily distributed. Taste and season with more salt and pepper if needed. Serve!

Step 4. Vinaigrette

In a bowl, whisk together the vinegar, lemon juice, zest, dijon, honey, garlic, salt and pepper. Continue to whisk while streaming in the olive oil. You can make this dressing a day ahead of time and store it in the fridge.