



Pasta Chicken Salad

Ingredients

- 2 chicken breasts
- 2 tablespoons [Fustini's Rosemary olive oil](#)
- 1-2 tablespoons [Fustini's Tuscan Spice blend](#)
- 1/2 lb [Farfalle Pasta](#)
- 3-5 cups of baby spinach
- 2-3 strips of cooked bacon
- 1 tomato, sliced
- 2 tsp dijon mustard
- 1/4 cup + 2 tablespoons [Fustini's Sicilian Lemon balsamic vinegar](#) (divided)
- 5 tablespoons [Fustini's Basil Crush olive oil](#) (divided)
- Salt and pepper, to taste

Substitution suggestions: [Fustini's Garlic Olive Oil](#), [Fustini's Pesto Olive Oil](#), [Fustini's Herbs de Provence Olive Oil](#)

Directions

Step 1.

Cook Farfalle (or other favorite pasta) according to package. When al dente, drain, return to pot and drizzle with 2 tablespoons of Fustini's Sicilian Lemon balsamic and 2 tablespoons Basil olive oil.

Step 2.

Place spinach greens at the bottom of 2 bowls, chop up bacon and place on one section of greens. Next to bacon, add the sliced tomato. On the opposite side, place some of the cooked pasta.

Step 3.

Season chicken breast with Tuscan Spice blend.. Heat a medium-size skillet. Drizzle Rosemary olive oil and sauté seasoned chicken until internal temperature reaches 165 degrees.

Step 4.

When chicken is done, slice each chicken breast into slices at an angle. Place chicken down the center of salad bowl. Combine the mustard, remaining Sicilian Lemon and Basil olive oil in a mason jar. Shake until emulsified. Add salt and pepper to taste. Drizzle over salads. Enjoy!