

CHICKEN CHERRY

PASTA SALAD



INGREDIENTS

- 1 TABLESPOON VEGETABLE OIL
- 1 (2.25 POUND) PACKAGE FROZEN BONELESS SKINLESS CHICKEN BREAST STRIPS (OR 4 CUPS COOKED CHICKEN)
- 1 (16 OUNCE) FOUR FAMILIES PENNE PASTA
- $\frac{3}{4}$ CUP THINLY SLICED CELERY
- $\frac{3}{4}$ CUP CHOPPED RED ONION
- 1 (5 OUNCE) PACKAGE DRIED CHERRIES
- $1\frac{1}{4}$ CUPS MAYONNAISE
- $1\frac{1}{4}$ CUPS CREAMY STYLE POPPYSEED DRESSING
- $1\frac{1}{2}$ TEASPOON SALT
- $\frac{1}{4}$ TEASPOON BLACK PEPPER
- 4 CUPS BABY SPINACH, STEMS REMOVED
- 1 CUP CHOPPED WALNUTS, TOASTED
- CURLY LEAF LETTUCE (OPTIONAL)

DIRECTIONS

1. HEAT OIL OVER MEDIUM-HIGH HEAT. BROWN CHICKEN STRIPS ON ALL SIDES UNTIL JUICES RUN CLEAR (ABOUT 15 MINUTES); DRAIN. COOL; CUT INTO CUBES.
2. COOK PASTA IN BOILING SALTED WATER ACCORDING TO PACKAGE DIRECTIONS. RINSE WITH COLD WATER; DRAIN.
3. COMBINE CHICKEN, PASTA, CELERY, ONION AND CHERRIES.
4. COMBINE MAYONNAISE, POPPYSEED DRESSING SALT AND PEPPER. FOLD $1\frac{3}{4}$ CUPS DRESSING INTO SALAD, RESERVING $\frac{3}{4}$ CUP DRESSING.
5. REFRIGERATE, COVERED, SEVERAL HOURS OR OVERNIGHT. TO
6. SERVE: FOLD IN SPINACH AND WALNUTS; ADD REMAINING COLD DRESSING AS NEEDED. OPTIONAL: SPOON INTO LETTUCE LINED SERVING DISH.

