



Recipe name:

Sunshine chicken pasta salad

Recipe description:

Sliced chicken fillets marinated in honey, garlic, smoked paprika, oil and orange juice are pan-fried. Then, it's mixed into a delicious summery salad of cooked pasta shapes, chopped PEPPADEW® Yellow Piquanté Peppers, chopped cucumber, red grapes, freshly chopped chives with zesty orange and honey dressing.

Prep Time

15 minutes

Cook Time

10-15 minutes

Serves:

4

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Dinner / Lunch

Occasion:

Dinner Party / Picnic / Quick & Easy

Ingredients:

For the chicken marinade:

- 1 tbsp runny honey
- 1 tbsp oil

- 1 tsp smoked paprika
- 1 clove of garlic, peeled and crushed
- 1 orange, grated rind and juice
- 450g chicken fillets, diced

For the salad:

- 400g dried pasta shapes, cooked and drained
- 150g red grapes, halved
- 200g cucumber, diced
- 20g fresh chives, chopped
- 50g PEPPADEW® Yellow Piquanté Peppers, sliced

For the dressing:

- 2 tbsp orange juice
- 1 tsp runny honey
- 1 tbsp extra virgin olive oil
- 2 tsp balsamic vinegar
- 1 clove of garlic, peeled and crushed
- Salt and freshly ground black pepper to taste

Method:

1. Make the marinade by mixing the honey, oil, paprika, garlic and 2 tbsp of the orange juice and rind together.
2. Place the chicken in a bowl with the marinade and leave for 30 minutes or overnight in the fridge.
3. Fry the chicken for 5-10 minutes or until cooked through – alternatively oven bake for about 10-15 minutes.
4. Mix the salad ingredients together and stir in the chicken.
5. Pour 2 tbsp of the remaining orange juice and rind into a jar with a screw top lid. Add the honey, oil, vinegar, garlic and seasoning, replace the lid and shake together to make the dressing.
6. Spoon the dressing over the salad and mix gently to combine.
7. Transfer the salad into a serving bowl and serve immediately or cover and store in the fridge.