

Curry Chicken Pasta Salad

Jacob · 30/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 35 mins

Description

Good for lunch or dinner this warmweather pasta salad is a complete meal when served over a bed of lettuce with a side of fresh sliced garden tomatoes and warm garlic breadsticks I usually add more curry powder than the recipe calls for

Ingredients

- - 5 chicken breast halves - 1 (8 ounce) package pasta shells - 1 cup reduced-calorie mayonnaise - 1 cup fat-free plain yogurt - 1 teaspoon curry powder
- or more to taste - ½ (10 ounce) package frozen peas
- thawed - 4 radishes
- sliced - 2 green onions
- sliced

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook chicken breasts in the boiling water until no longer pink in the center and the juices run clear
2. 12 to 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Rinse chicken in cold water to cool
3. cut into small chunks
4. and refrigerate to cool completely. Bring a large pot of lightly salted water to a boil. Cook shell pasta in the boiling water
5. stirring occasionally
6. until cooked through but firm to the bite
7. 8 minutes; drain. Rinse pasta with cold water until cool; drain. Stir mayonnaise
8. yogurt
9. and curry powder together in a large bowl. Add cold chicken
10. cold pasta
11. peas
12. radish slices
13. and green onion slices; stir to combine. Cover bowl with plastic wrap and refrigerate at least 3 hours before serving.