ROTISSERIE CHICKEN PASTA SALAD FROM ITALY

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4 – 6 servings

Kosher salt
3 cups Gemelli pasta
½ cup and 2 tablespoons olive oil
1 cup cubed rotisserie chicken
1 cup diced English cucumber (about 1/3 of the cucumber)
1 can artichoke hearts, in water
1 cup halved cherry tomatoes
½ cup chopped pitted Nicoise olives
2 whole chopped roasted red peppers
1 cup chopped baby spinach
½ cup diced hard salami (about 4 ounces)
¼ cup diced red onion (about ½ small)
¼ cup chopped basil
4 ounces crumbled feta cheese
1/3 cup red wine vinegar

Directions:

- Bring a large pot of salted water to a boil
- Add the Gemelli and cook until al dente, according to the package directions
- Drain in a colander, rinse with cold water and shake until very dry
- Transfer the pasta to a large mixing bowl, drizzle 2 tablespoons of the olive oil over it and toss well to coat
- Add the chicken, cucumber, chopped artichoke hearts, tomatoes, olives, baby spinach, peppers, salami, onions, and basil
- Season with salt and toss well to combine
- In a small bowl, whisk together the vinegar and remaining ½ cup olive oil
- Pour over the salad and toss well
- Taste and adjust the seasoning, if necessary
- For best flavor, let the salad stand at room temperature for about 30 minutes before serving