



Cooking with a kick!

Double Comfort Chicken Pasta Salad

Serves 6-8 people

INGREDIENTS

1 onion
1 yellow bell pepper
1 red bell pepper
2-3 lb. boneless, skinless chicken breasts (about 5 breasts)
2 lb. pasta
6 TB *Double Comfort Soul of the South* spice blend
1/4 cup sour cream
1/4 cup mayo
1/4 cup fresh cilantro, chopped

PREPARATION

Chicken: Prep chicken the night before by rubbing breasts with 2 TB *Soul of the South*.

Let sit in refrigerator overnight (4+ hours).

After chicken has marinated overnight with spice blend, rub chicken again with 2 TB more *Soul of the South*.

Then roast or grill until cooked through. (Internal temp of 165 degrees).

After chicken cools, cut into bite-sized cubes.

Vegetables: Dice onion. Slice bell peppers.

Pasta: Cook pasta al dente'. Let cool.

Dressing: Mix mayo, sour cream and remaining 2 TB *Soul of the South* together.

Add all but one TB of cilantro to the dressing.

Toss chicken, pasta, vegetables and dressing together. Chill.

Garnish with remaining cilantro before serving. Enjoy!



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Double Comfort Foods is a social enterprise.

100% of our profits are donated to hunger relief charities.

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