

# CHICKEN CAESAR SALAD WITH A TWIST

Serves 2

## INGREDIENTS

### For the salad:

- ¾ cup (75g) Fatti's & Moni's Bellissimo Farfalle Pasta
- 1½ cups cooking oil
- ¾ cup finely grated hard cheese
- 1 small head lettuce, shredded
- 2 chicken breasts, cooked

### For the dressing:

- 1 tbsp mayonnaise
- ½ lemon, juiced
- 1 clove garlic, crushed
- ¼ cup olive oil
- Salt and pepper, to taste

## METHOD

### For the salad:

1. Bring a medium pot of salted water to the boil. Add the Fatti's & Moni's Bellissimo Farfalle Pasta Bows and allow to cook until al denté. Remove the pasta using a slotted spoon and drain on paper towel.
2. Add about 3cm of oil to a shallow pot and allow it to preheat on a medium heat. *\*Chef's Tip: Use the back of a wooden spoon to tell when the oil is ready; if bubbles appear around the base, the oil is at temperature!*
3. Shallow-fry the cooked farfalle pasta in the hot oil for about 2-3 minutes, or until golden, turning often. Remove and drain on paper towel. *\*Chef's Tip: Cook in batches.*
4. Sprinkle ¼ cup of finely grated hard cheese over the crispy farfalle shells and season with salt and pepper to taste. Allow to cool.
5. While the pasta is cooling, roughly shred the lettuce and divide it between two bowls.
6. Cut the chicken up into bite-sized pieces and scatter it over each bowl of lettuce along with the rest of the finely grated hard cheese.

### For the dressing:

7. In a jar, combine all of the ingredients for the dressing and shake until creamy and thoroughly combined. Drizzle the dressing over both bowls of salad.

### To serve:

8. Scatter the cooked pasta shells over the dressing on the salads and ENJOY!