

Cafe Latté Chicken Caesar Pasta Salad

Ingredients:

- 2 Boneless, skinless chicken breasts – season w/ salt, pepper, garlic.
- 1 (1 lb.) pkg. Extra-wide pasta noodles, cooked and cooled.
- 1 Head Romaine, chopped into two inch pieces.
- 1 Red onion sliced thin.
- 1/2 lb. Mushrooms sliced thin.
- 1 c. Grated Parmesan cheese.

Dressing:

- 1 tbsp. Anchovy paste
- 2 tbsp. Fresh garlic, chopped
- 3 tbsp. White wine vinegar
- 2 tbsp. Dijon mustard
- 1 tsp. Salt
- 1 tsp. Fresh ground black pepper
- 1/4 c. Lemon juice
- 1 c. Olive oil
- 1/2 c. Vegetable oil

Grill seasoned chicken breast until done. After pasta has been cooked and cooled toss the chicken, pasta, Romaine, onion, mushrooms and Parmesan cheese.

Dressing: Using a hand mixer, combine the anchovy paste, garlic, wine vinegar, mustard, salt, pepper and lemon juice; blend together until garlic is pureed. Slowly drizzle in oils while still mixing. Pour over salad and toss gently.

Makes 8 to 10 servings.