## Chicken pasta salad



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## Serves: 4

Preparation time: 15 minutes Cook time: 15-20 minutes



- 250 g packet farfalle (bow-tie) pasta
- 3 small chicken breast fillets, diced into 2 cm cubes
- 2 tbsp olive oil
- 150 g mushrooms, sliced

 1 punnet cherry tomatoes, halved

1 zucchini, sliced into rounds

- 60 g rocket leaves
- ½ cup green pesto
- · Pepper to season

## Method

- Cook pasta as per packet instructions. Drain and set aside to cool.
- Heat 1 tbsp of oil in a fry pan over medium to high heat. Pan fry chicken until cooked through.
  Set aside to cool.
- Add the remaining oil to the pan and sauté mushrooms, zucchini and tomatoes until soft. Season with pepper and set aside to cool
- Place pasta, chicken and vegetables into a large bowl.
  Add rocket and pesto and gently toss to combine.





A vegetable packed meal that is great for lunch or dinner, hot or cold. High in fibre, vitamins and minerals this recipe is a great way to boost your vegetable intake and help cut your cancer risk.