



## Garlicky Chicken Pasta Salad

### Ingredients

- 1 packet So Juicy Garlic Chicken
- 500 g Chicken Breast
- 1 Red onion
- 3 tablespoons Sour Cream
- 30 g toasted pine nuts (optional)
- 450 g Sweet Pepper
- 400 g Tomato
- 150 g Mixed Leaf Salad
- 1 Garlic
- 375 g Pasta
- 2 tablespoons Balsamic Vinegar
- 50 g grated parmesan or other cheese
- 1 tablespoon Olive Oil

### Instructions

1. Prepare the Maggi So Juicy Chicken according to the pack instructions, adding the onion to the bag too.
2. Cook the pasta according to the pack instructions.
3. Cut the pepper into medium-sized pieces. Then heat the pan with a small dash of olive oil and fry the sliced pepper for about 5 minutes.
4. Carefully remove the chicken from the oven, leave to stand for 5 minutes. Cut the bag open and let it cool down for a while. When the chicken fillet has cooled, slice thinly.
5. Place all ingredients in a large bowl. Season to taste with balsamic vinegar and olive oil. Then finish the dish with a sprinkling of the cheese. Serve or box up and stash in your fridge ready to devour when you're ready!

### Nutrition

Carbohydrate	73.21 g
Energy	556.62 kcal
Fat	11.38 g
Fibre	6.4 g
Protein	38.03 g
of which: saturates	3.48 g
Sodium	250.59 mg
of which: sugars	11.87 g

45 Minutes

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