



Barilla Chickpea Casarecce Salad with Chicken in a Lime Vinaigrette

Ingredients:

2 Box's, Barilla Chickpea Casarecce
1 Lb. Chicken breast
6 Tbsp. Harissa
4 Tbsp. Canola oil
6 Tbsp. Lime juice, divided
4 Cups, Zucchini, ¼ inch slices
1 Tbsp. Minced Garlic, divided
4 Cups, Spring mix
½ Cup Red onion, thinly sliced
4 Cups, Cherry Tomatoes, halved
2 Tsp. Dijon mustard
1 Tsp. Salt
½ Tsp. Cumin, toasted
½ Tsp. Black pepper
1 Cup Olive Oil, divided

Directions:

1. For the vinaigrette mix together 4 Tbsp of lime juice, 2 tsp of garlic, Dijon mustard, salt, cumin, and black pepper together. Slowly whisk in ½ c. olive oil.
2. Cook pasta according to the directions and set aside.
3. For the chicken mix together Harissa, canola oil, 2 Tbsp lime juice. Spread over chicken breasts and refrigerate for 2 hours to overnight.
4. Grill chicken on greased grate over medium-high heat for 4-6 minutes on each side or until 165°F. Let rest 1-2 minutes then cut crosswise.
5. In a skillet over medium heat add zucchini and saute for 1 minute. Add the garlic and season with salt and pepper.
6. Remove zucchini to a large bowl. Add Casarecce, spring mix, cherry tomatoes, red onions, and lime cumin vinaigrette.
7. Mix well and top with sliced chicken.

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