

20. *Fettuccine Chicken Pasta Salad*

Ingredients:

- 4 Large boneless skinless chicken breast halves
- ½ Tablespoon salt
- ½ Tablespoon pepper
- ¼ Tablespoon garlic powder (mix these 3)
- 2 Tablespoons chopped fresh thyme
- 3 Tablespoons olive oil
- Two 225gm/9oz packages fresh fettuccine
- 2 Cups mayonnaise
- ½ Cup chopped green onion tops
- ¼ Cup chopped fresh parsley
- ¼ Cup chopped fresh basil
- 1 Teaspoon seasoning salt

Directions:

1. Slice chicken breasts lengthwise into 1 inch strips. Sprinkle with 1 Tsp of spice mixture and thyme. Place on baking sheet and drizzle with olive oil. Bake at 350F for 15-20 minutes.
2. Meanwhile cook pasta according to package directions. Drain and rinse in cold water. Pat to remove excess moisture and set aside.
3. Remove chicken from oven and set aside. Pour the juices from the pan into a bowl. Add the mayo, green onions, parsley, basil, remaining tsp of spice mixture and the seasoned salt. Mix. Pour the dressing over the pasta and toss. Place the chicken strips on top of the pasta.