

# WHAT'S COOKING?

## Best Chicken Pasta Salad

### INGREDIENTS

2 boneless, skinless chicken breast halves  
3/4 C steak sauce  
1 package pasta  
2 cubes chicken bouillon  
1 onion, diced  
2 avocados - diced  
1 C halved cherry tomatoes  
1 C Ranch-style dressing

### Ranch style dressing:

1 C mayonnaise  
1/2 tsp lemon juice  
7 1/2 tbs soymilk  
1/2 tsp dried parsley  
1/2 tsp dried dill  
1/4 tsp garlic powder  
1/4 tsp onion powder  
1/8 tsp salt  
1/8 tsp black pepper



### DIRECTIONS

1. Prepare dressing:  
Mix lemon juice and soy milk and let sit for 10 minutes. In a large bowl, whisk together the mayonnaise, lemon juice and soy milk mixture, parsley, dill, garlic powder, onion powder, salt and pepper. Cover and refrigerate for 30 minutes before serving.
2. Preheat an outdoor grill to high heat. Place breasts into a glass baking dish and marinate in steak sauce for 15 to 60 minutes.
3. Grill chicken until no longer pink and the juices run clear. Remove from grill, and chop into bite-size pieces.
4. To a large pot of boiling water, add bouillon cubes and pasta. Cook pasta until al dente. Drain, and rinse under cold water.
5. In a large bowl, combine chicken, pasta, onion, avocados and tomatoes. Mix in salad dressing, cover, and refrigerate until chilled.

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