



Logan's Pasta Salad w/Pomegranate Chicken

Recipe By: Logan B.

Preparation time: 60 minutes

Cook time: 15 minutes

Serves: 3-4

Ingredients

- 3-4 chicken breasts
- 1 lb favorite pasta (penne, linguine broken in 1/2, large elbow)
- 1 red pepper, chopped
- 1 yellow pepper, chopped
- 1 orange pepper, chopped
- 1 small can artichokes
- 1 small red onion, sliced thin
- 2 Tbsp capers
- 1 package feta cheese
- 4 Tbsp Pomegranate Balsamic Vinegar, divided
- 1/4 cup Sun Dried Tomato Olive Oil
- Salt and pepper to taste

Directions

1. Marinate chicken in 2 Tbsp balsamic vinegar for 1 hour – Discard marinade.
2. Grill over medium heat until done (3-4 mins per side), basting chicken with Pomegranate vinegar the last 3-4 minutes. Let cool.
3. Next, chop all your favorite vegetables into bite size pieces.
4. Boil pasta in salty water and cook according to package directions minus 1 minute. Drain pasta well, and place back into hot pot to allow more water to evaporate.
5. Pour in Sun Dried Tomato Olive Oil and mix thoroughly, season with salt and pepper and transfer to a serving bowl and allow to cool. Add your chopped veggies and cheese. Top with chicken and an extra drizzle of Pomegranate Balsamic – Enjoy!