

Chicken Salad - Winter (hot) (30 – 40 minutes)

2 chicken breasts, about 10 ounces total. Chop into bite-size pieces.

1 scant cup uncooked campanelle pasta - Cooked and drained

Shallot or red onion - minced

Celery – minced

Basil

1/2 scant cup Sun-dried tomatoes, drain and chop into large pieces

Artichoke hearts, cooked and drained OR fresh spinach

Dried cranberries OR canned pineapple cut up

Parmesan cheese, grated

Dressing: Mix together 2 Tbsp. mayonnaise, 1 Tbsp. miracle whip, mustard, some milk to thin, parsley, Italian seasoning, garlic and herb spice.

Oven temp: 350°

In a large skillet that can go into the oven: Sauté the onion and celery about 15 minutes.

Add the chicken and basil, sauté about 8 minutes.

Add the sun-dried tomatoes.

Add the artichoke hearts or spinach

Add cranberries

Add the cooked pasta

Stir in the dressing.

Put the skillet in the oven for 7-8 minutes. Add the grated parmesan for the last 2-3 minutes.