

Cooking With Rania

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New Orleans Pasta Salad

INGREDIENTS

- ½ pound penne pasta - cooked al dente
- 1 cup bottled Italian salad dressing
- 2 pounds cooked-cubed chicken (I use the breast meat only)
- 1 cup mayonnaise (or more to taste)
- Sea salt and cayenne pepper to taste

- Marinated mushrooms (see recipe)
- 1 cup marinated artichoke hearts – cut into halves
- 1 avocado - cut into wedges
- ½ pint grape tomatoes
- 1 bunch scallions chopped
- ½ bunch flat leaf parsley - chopped

Marinated Mushrooms

- ½ pound button mushrooms
- 2 tablespoons lemon juice
- 4½ tablespoons Greek olive oil
- ½ teaspoon coriander seeds
- 2 cloves garlic chopped
- 2 tablespoons chicken broth
- Sea salt and coarse black pepper to taste

DIRECTIONS:

Toss pasta with Italian dressing. Add chicken and all vegetables. Toss with mayonnaise and season with salt, pepper and a small amount of cayenne pepper.

Serves: 4 - 6

Marinated Mushrooms:

Cut mushrooms into quarters and coat with lemon juice add remaining ingredients. Cover and cook for 8 minutes uncover and continue cooking for a few more minutes allow cooling before using.