



CHICKEN PASTA SALAD

4--6 CHICKEN BREASTS
2 CHICKEN BOUILLON CUBES
2 1/2 CUPS WATER
1/4 CUP CHOPPED ONION(OR OMIT)
6 OZ. VERMICELLI
1 CAN ARTICHOKE HEARTS, CHOPPED

DISSOLVE BOUILLON IN WATER; SIMMER CHICKEN AND ONION IN BOUILLON TIL DONE. REMOVE CHICKEN. RESERVE BROTH. CUBE CHICKEN. BREAK VERMICELLI INTO 2 " PIECES, ADD ENOUGH WATER TO BROTH TO COOK PASTA TO PACKAGE DIRECTIONS.

DRESSING:

1 1/2 TBLSP. GRATED ONION
1/3 CUP OIL
3 TBLSP. RED WINE VINEGAR
3 TBLSP. LEMON JUICE
1 1/2 TSP. SUGAR
1 1/2 TSP. SEASONED SALT
1 1/2 TSP. BASIL

COMBINE ALL INGREDIENTS AND MIX WELL. MIX VERMICELLI, ARTICHOKE HEARTS AND DRESSING TOGETHER. REFRIGERATE. SERVE COLD OR AT ROOM TEMPERATURE. ADD CHERRY TOMATOES FOR GARNISH.