

Chicken Pasta Salad – The Ultimate

Ingredients

Dressing

1/3 cup milk
1/3 cup mayonnaise
3 tablespoons sugar
3 tablespoons white wine vinegar
2 teaspoons poppy seed
1/2 teaspoon salt
1/2 teaspoon celery salt
1/2 teaspoon dry mustard



Salad

1 box (16 oz) gemelli pasta
2 cups diced cooked chicken
1 cup sweetened dried cherries
1/2 cup sliced celery
1/2 cup slivered almonds, toasted

Steps

1. In small bowl, mix dressing ingredients with wire whisk until well blended. Cover; refrigerate until ready to use.
2. Cook and drain pasta as directed on package. Rinse with cold water to cool; drain well.
3. In large bowl, mix cooked pasta, chicken, cherries and celery. Mix dressing mixture again with wire whisk to recombine; pour over salad and toss gently to coat. Refrigerate 1 to 2 hours before serving to chill salad and blend flavors. Stir in almonds.