



Spaghetti Chicken Caesar Salad

Spaghetti as the foundation for an entrée salad works, when combined with chicken, tomatoes, green onions, croutons and Parmesan cheese. Caesar salad dressing is the perfect finish.



Prep Time: 20 minutes

Cook Time: 9 minutes

Serves: 5-6 entrée portions

Ingredients:

1 lb Spaghetti	\$1.10
1 lb boneless, skinless chicken breast, cooked and cut into 1" cubes	\$3.48
1/2 lb. tomatoes, roma or vine-ripened, cut into small wedges	\$0.80
1 bunch green onions, diced	\$0.50
1 1/2 cups creamy Caesar salad dressing	\$0.96
1 cup toasted croutons	\$0.36
3/4 cup grated Parmesan cheese	\$1.98
Total:	\$9.18

ESTIMATED FOOD COST FOR 6:	\$1.53/serving
Chalk Board Menu Price:	\$8.50
Gross Profit Per Plate:	\$6.97
Food Cost % (for 6)	18%

Estimated Profit - Your prices may vary slightly.

Directions:

1. Cook pasta according to package directions. Drain and cool.
2. Place spaghetti in a large bowl. Mix in cooked chicken, tomatoes & green onions. Add dressing & mix thoroughly. Top pasta salad with croutons & Parmesan cheese. Chill, then serve.