ROTISSERIE CHICKEN PASTA SALAD FROM ITALY

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 – 6 servings

Kosher salt

3 cups Gemelli pasta

½ cup and 2 tablespoons olive oil

1 cup cubed rotisserie chicken

1 cup diced English cucumber (about 1/3 of the cucumber)

1 can artichoke hearts, in water

1 cup halved cherry tomatoes

½ cup chopped pitted Nicoise olives

2 whole chopped roasted red peppers

1 cup chopped baby spinach

½ cup diced hard salami (about 4 ounces)

¼ cup diced red onion (about ½ small)

¼ cup chopped basil

4 ounces crumbled feta cheese

1/3 cup red wine vinegar

**Directions:**

* Bring a large pot of salted water to a boil
* Add the Gemelli and cook until al dente, according to the package directions
* Drain in a colander, rinse with cold water and shake until very dry
* Transfer the pasta to a large mixing bowl, drizzle 2 tablespoons of the olive oil over it and toss well to coat
* Add the chicken, cucumber, chopped artichoke hearts, tomatoes, olives, baby spinach, peppers, salami, onions, and basil
* Season with salt and toss well to combine
* In a small bowl, whisk together the vinegar and remaining ½ cup olive oil
* Pour over the salad and toss well
* Taste and adjust the seasoning, if necessary
* For best flavor, let the salad stand at room temperature for about 30 minutes before serving