



CURRIED CHICKEN PASTA SALAD

Serves 4

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INGREDIENTS

- 200-300g cherry or baby plum tomatoes
- A few spring onions
- Small bunch of chives
- Bunch of lettuce
- 300ml creme fraiche
- 2-4 tsp curry powder
- 300-360g pasta
- 400g diced chicken
- 4 tsp curry powder
- Salt, pepper for seasoning
- Oil for frying

METHOD

1. Wash the lettuce, spring onions, tomatoes and chives. Chop the spring onions into circles, finely chop the chives, and halve the tomatoes.
2. Empty the creme fraiche into a large bowl and mix in 1-2 tsp of curry powder depending on your preference.
3. Add the tomatoes, spring onions and chives to the bowl. Tear, chop or shred the lettuce and add that to the bowl too, then mix everything together.
4. Put the chicken on a plate or tray, and sprinkle with 1-2 tsp of curry powder. You can season it with salt and pepper too, if you want to. Turn it so the chicken is evenly coated.
5. Heat a little oil in a pan, then fry the chicken on a medium heat until it's cooked through. At the same time or afterwards, bring a pot of water to the boil to cook the pasta.
6. Add the cooked chicken to the bowl with the salad mix and creme fraiche. Drain the pasta when done and add that also, mixing it all together. Have a taste and season it with salt and pepper if you want to, then serve.