

GODDESS CHICKEN SALAD

INGREDIENTS: 8 OZ. OUR BEST GARDEN TWIST PASTA UNCOOKED
1/3 CUP THIN SLICED RADDISH
1 SLICED SMALL RED ONION SEPARATED INTO RINGS
½ CUP GREEN GODDESS OR OTHER CREAMY SALAD DRESSING
6 BACON SLICES COOKED AND CRUMBLED
2 CUPS SHOPPED COOKED CHICKEN
¾ CUP THIN SLICED CELERY
¼ CUP SLICED PIMENTO
½ TEASPOON EACH OF BLACK PEPPER AND SALT
¼ CUP SOUR CREAM
6 TOMATOES

DIRECTIONS:

COOK PASTA ACCORDING TO PACKAGE DIRECTIONS; DRAIN. RINSE WITH COLD WATER TO COOL QUICKLY; DRAIN WELL. IN LARGE BOWL STIR TOGETHER COOLED PASTA WITH REMANING INGREDIENTS EXCEPT TOMATOES AND BACON. COVER; REFRIGERATE STIRRING OCCASIONALLY. CUT EACH TOMATO INTO 6 SECTIONS TO CREATE A "FLOWER". FILL WITH PASTA SALAD. TOP WITH BACON. MAKES 6 SERVINGS.