

## **COLD CHICKEN & PASTA**

Patti English

### **INGREDIENTS**

4 to 6 chicken breasts  
2 chicken bullion cubes  
2 to 2 1 / 2 cups water  
1 / 4 cup chopped onion  
6 oz vermicelli  
1 14oz can plain artichoke hearts, halved  
1 pint cherry or grape tomatoes

### **PREPERATION**

Dissolve bullion cubes in water  
Simmer chicken and onions in the broth. Approx. 40 minutes  
Remove chicken allow to cool and break into pieces  
Strain broth and reserve broth  
Break vermicelli into 2 inch pieces and cook in broth and just enough water that is needed to cook per package instructions.  
Prepare dressing

### **Dressing**

1 1 / 2 Tbls. Grated onion  
1 / 3 cup oil  
3 Tbls. Red wine vinegar  
3 Tbls. Lemon juice  
1 1 / 2 Tbls. Sugar  
1 1 / 2 Tesp. Seasoned salt  
1 1 / 2 Tesp. Dried basil, crushed  
combine all ingredients and mix well

When vermicelli is done drain thoroughly mix with chicken and dressing. Add artichoke hearts and toss. Refrigerate at least one hour. Add tomatoes when serving.