

#CREATEASTIR WITH NOLA® AND CARA'S CHICKEN AND CORN PASTA SALAD



PASTA SALAD TAKES A FLAVOURSOME TURN WITH CARA'S NOLA TWIST.

 Serves 4

INGREDIENTS:

- 350g penne pasta
- 200g cooked chicken, sliced
- 1 can sweet corn kernels, drained
- 200g baby tomatoes, halved
- 1 yellow pepper, deseeded and diced
- 200g fresh or drained canned pineapple
- 1 stalk celery, finely sliced
- 250ml **Nola Original Mayonnaise**
- 2 tbsp (30ml) lemon juice
- 1 tsp paprika
- ¼ cup chopped parsley or celery leaves

METHOD:

Cook the pasta in boiling salted water until soft but firm. Rinse well.

Add the chicken, corn, tomatoes, pepper, pineapple and celery and mix.

To make the dressing, whisk the **Nola Original Mayonnaise**, lemon juice and paprika together and toss through the pasta.

Garnish with the parsley or celery leaves and serve.

 NOLA®