



## **Santa Fe Sourdough Pasta Salad**

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Prep time 10-20 minutes

Makes 1 large serving, two small servings

### Ingredients

- 100 grams Kaslo Sourdough Kamut Pasta
- 1 cup cooked chicken, chopped
- 4 tablespoons plain yogurt
- 1 tablespoon chill powder
- 1 teaspoon cumin
- 2 tablespoons fresh cilantro, chopped
- 1 stalk celery, minced
- 1 carrot, shredded
- salt and pepper to taste
- scallions for topping
- cheese optional

### Method:

1. Boil water with a pinch of salt, add pasta and cook to desired firmness (5-8 minutes)
  2. Add remaining ingredients in a bowl
  3. Once pasta has finished cooking, let cool
  4. Mix all ingredients with pasta
  5. Top with green onions and cheese
- Serve and Enjoy!