



## Bow-Tie Pasta Salad



8 oz. uncooked farfalle (bow-tie pasta)

2 c chicken, cooked and cut in chunks

1 can olives, sliced

1 cucumber, diced

1/4 red pepper, diced very fine

1 c mayonnaise

1 t Salad Supreme seasoning

1/2 c grated parmesan cheese

salt and pepper to taste

Cook pasta according to package directions (if package directions say to cook al dente, cook for an additional 4-5 minutes, until pasta is soft). Drain. Cool to room temperature. Stir in chicken, olives, cucumbers, and red peppers. Mix salad seasoning, parmesan cheese, mayonnaise and salt and pepper in separate bowl. Add to pasta salad and mix well. Refrigerate 2-3 hours or until chilled. Serve cold.