

costco rotisserie chicken greek pasta salad recipe

Costco Rotisserie Chicken Greek Pasta Salad Recipe

When it comes to easy, delicious, and satisfying meals, few things can compare to a well-prepared pasta salad. One standout option is the Costco rotisserie chicken Greek pasta salad, a dish that combines the convenience of store-bought rotisserie chicken with fresh ingredients and bold Mediterranean flavors. This recipe is perfect for potlucks, family gatherings, or a simple weeknight dinner. In this article, we will explore the ingredients, preparation steps, and tips for making a fantastic Costco rotisserie chicken Greek pasta salad that is sure to impress your family and friends.

Why Choose Costco Rotisserie Chicken?

Costco's rotisserie chicken is a favorite among many for several reasons:

- Flavor: The chickens are seasoned and cooked to perfection, offering a rich, savory flavor that enhances any dish.
- Convenience: Purchasing a rotisserie chicken saves time and effort compared to cooking one from scratch.
- Cost-Effective: At a reasonable price, Costco's rotisserie chicken provides a lot of meat, making it a budget-friendly option for families.
- Versatility: The meat can be used in various recipes, including salads, sandwiches, and casseroles.

Using Costco's rotisserie chicken in your Greek pasta salad elevates the dish by adding protein and flavor without the hassle of cooking.

Ingredients for Costco Rotisserie Chicken Greek Pasta Salad

The beauty of this recipe lies in its versatility and the ability to customize it to your taste. Below is a list of essential ingredients you will need:

For the Salad

- 1 rotisserie chicken, shredded (about 3-4 cups)
- 12 ounces of rotini or penne pasta
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- 1/2 red onion, finely chopped
- 1 cup Kalamata olives, pitted and sliced
- 1 cup feta cheese, crumbled
- 1/2 cup fresh parsley, chopped

For the Dressing

- 1/3 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 1 teaspoon Dijon mustard
- Salt and pepper, to taste

Optional Add-Ins

Feel free to include any of the following ingredients to enhance the flavor and texture of your pasta salad:

- 1 bell pepper, diced (red, yellow, or green)
- 1/2 cup artichoke hearts, quartered
- 1/4 cup sun-dried tomatoes, chopped
- 1/2 teaspoon crushed red pepper flakes for a kick

Preparation Steps

Now that you have all the ingredients ready, let's walk through the preparation steps for your Costco rotisserie chicken Greek pasta salad.

Step 1: Cook the Pasta

1. Boil Water: In a large pot, bring salted water to a boil.
2. Cook Pasta: Add the pasta and cook according to package directions until al dente, usually around 8-10 minutes.
3. Drain and Rinse: Once done, drain the pasta and rinse it under cold water to stop the cooking process. This also helps cool it down quickly.

Step 2: Prepare the Chicken

1. Shred the Chicken: While the pasta is cooking, remove the skin from the rotisserie chicken and shred the meat using your hands or two forks. Discard any bones.
2. Set Aside: Place the shredded chicken in a large mixing bowl and set aside.

Step 3: Chop the Vegetables

1. Chop Ingredients: Dice the cucumber, halve the cherry tomatoes, and finely chop the red onion and parsley.
2. Combine: Add all the chopped vegetables to the bowl with the shredded chicken.

Step 4: Make the Dressing

1. Mix the Dressing: In a small bowl or jar, combine the olive oil, red wine vinegar, dried oregano, garlic powder, Dijon mustard, salt, and pepper.
2. Shake or Whisk: Whisk together until well combined or shake in a jar until emulsified.

Step 5: Combine Everything

1. Add the Pasta: Once the pasta has cooled, add it to the bowl with the chicken and vegetables.
2. Add Dressing: Pour the dressing over the salad and toss everything together until well mixed.
3. Fold in Feta and Olives: Gently fold in the crumbled feta cheese and sliced olives, being careful not to break the feta.

Step 6: Chill and Serve

1. Chill: Cover the salad and refrigerate for at least 30 minutes to allow the flavors to meld. This step is crucial for enhancing the overall taste.
2. Serve: Give the salad a good toss before serving. You can garnish it with additional parsley or feta, if desired.

Tips for the Best Greek Pasta Salad

To ensure that your Costco rotisserie chicken Greek pasta salad turns out amazing, consider the following tips:

- Use Fresh Ingredients: Fresh herbs and vegetables make a significant difference in flavor. Whenever possible, choose organic or locally sourced produce.
- Cook Pasta Al Dente: Overcooked pasta can become mushy and unappetizing. Follow package instructions for cooking time and test for doneness.
- Dress Just Before Serving: If you plan to make the salad ahead of time, consider holding off on adding the dressing until just before serving. This prevents the pasta from absorbing too much liquid and becoming soggy.
- Store Leftovers Properly: Keep any leftover salad in an airtight container in the refrigerator. It can last for up to 3-4 days but is best enjoyed within the first couple of days for optimal freshness.

Serving Suggestions

This Greek pasta salad pairs beautifully with a variety of dishes. Here are some serving suggestions:

1. Grilled Meats: Serve alongside grilled chicken, lamb, or fish for a complete Mediterranean meal.
2. Sandwiches or Wraps: It makes a great side dish for sandwiches or wraps, especially those featuring Mediterranean flavors.

3. Picnics or Potlucks: Pack it for a picnic or bring it to a potluck - it's a crowd-pleaser!

Final Thoughts

The Costco rotisserie chicken Greek pasta salad is not only delicious and filling but also incredibly easy to prepare. With the right ingredients and a few simple steps, you can create a dish that is perfect for any occasion. Whether you're hosting a summer barbecue, preparing a family meal, or simply looking for a quick and tasty lunch, this pasta salad will surely satisfy. So go ahead, grab a rotisserie chicken from Costco, and whip up this delightful salad that is packed with flavor and nutrition!

Frequently Asked Questions

What are the main ingredients for a Costco rotisserie chicken Greek pasta salad?

The main ingredients typically include rotisserie chicken, pasta, cherry tomatoes, cucumber, red onion, Kalamata olives, feta cheese, and a Greek dressing.

How can I make a Greek pasta salad using Costco's rotisserie chicken?

Start by cooking your pasta according to package instructions. Once cooled, mix it with shredded rotisserie chicken, chopped vegetables, olives, feta, and Greek dressing. Toss to combine and chill before serving.

Can I use a different type of dressing for the Greek pasta salad?

Yes, you can substitute the Greek dressing with Italian dressing or a homemade vinaigrette, but it will change the flavor profile of the dish.

How long can I store the Costco rotisserie chicken Greek pasta salad in the fridge?

The salad can be stored in an airtight container in the fridge for up to 3-5 days, but it's best consumed within the first few days for optimal freshness.

Is the Greek pasta salad with Costco rotisserie chicken suitable for meal prep?

Yes, this salad is great for meal prep as it holds up well in the fridge and can be portioned out for quick lunches or dinners throughout the week.

What can I serve with the Greek pasta salad for a complete meal?

You can serve the Greek pasta salad alongside grilled vegetables, garlic bread, or a simple green salad to create a well-rounded meal.

[Costco Rotisserie Chicken Greek Pasta Salad Recipe](#)

Costco Rotisserie Chicken Greek Pasta Salad Recipe

Related Articles

- [crystal springs odyssey cheat code](#)
- [crochet chemistry set free pattern](#)
- [cpt code for pelvic exam with pap](#)

[Back to Home](#)