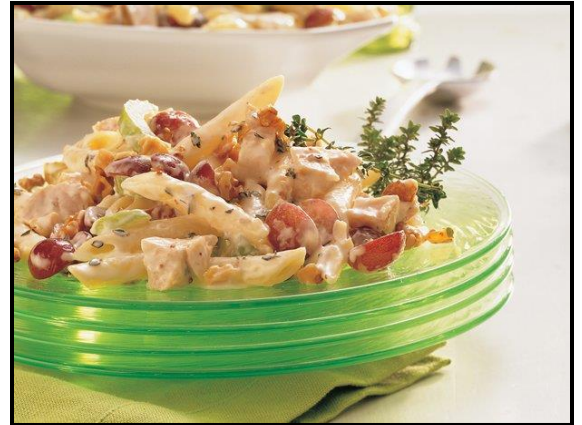


Chicken-Thyme-Penne Salad

Ingredients:

- 1 pound uncooked penne pasta
- 2 boneless breasts chicken, cooked and cubed
- 2 Tablespoons oil
- 2 cups seedless red grapes, cut in half
- 2 medium stalks celery, sliced (1 cup)
- 3 tablespoons olive oil
- 2 teaspoons dried thyme leaves, crushed
- 1 ¼ cups reduced-fat mayonnaise
- 1 tablespoon milk
- 1 tablespoon honey
- 1 tablespoon Dijon mustard
- 1 teaspoon salt



Directions:

1. Cook and drain pasta as directed on package. Rinse with cold water; drain.
2. Cube chicken and fry in 2 tablespoons oil.
3. In very large (4-quart) bowl, mix pasta, chicken, grapes, celery and onion. In small bowl, mix oil and 1 teaspoon of the dried thyme. Pour oil mixture over chicken mixture; toss to coat.
4. In small bowl, mix mayonnaise, milk, honey, mustard, salt and 1 teaspoon thyme. Coat chicken mixture with mayonnaise mixture; refrigerate at least 4 hours but no longer than 24 hours.

Makes 12 servings (1 cup each)