

## Spicy Crunchy Chicken Pasta Salad

1½ cups Fry Krisp Oven Fry Hot & Spicy Chicken Mix  
4 Chicken Breast Halves, Skinned & Boned  
1 Pkg (8 oz) Pasta (Linguine, Fettuccini or Rotini) cooked  
1 can Crushed Tomatoes  
1 Chopped Onion  
1 Sliced Green Pepper  
4 Crushed Garlic Cloves  
½ teaspoon Salt  
1 teaspoon Pepper  
1 teaspoon Basil  
1 teaspoon Oregano  
2 tablespoons Margarine  
2 tablespoons Olive Oil  
1 teaspoon Italian Seasoning  
½ teaspoon Tarragon  
4 dashes Tabasco  
1 teaspoon Crushed Red Peppers  
3 Chopped Scallions

Preheat Oven to 350°

Spray cookie sheet with vegetable spray. Rinse chicken and coat with Fry Krisp Hot & Spicy Chicken Mix. Bake at 350° for 30 minutes. (Check to make sure chicken is not pink.) Cool, then cut into 1 inch pieces. In a skillet, melt margarine, add olive oil. Sauté onions and green peppers. Add remaining ingredients. Let cook on medium heat for 3 minutes. Put sauce in pasta bowl, add pasta, then add chicken. Put chopped scallions on top and serve. This recipe can be refrigerated and served as a cold salad.