

# A Summer Salad Surprise

(NAPSA)—As the temperatures heat up, avoid hot and heavy meals with a cool, crisp twist on a traditional summer salad.

Creating a pasta perfect salad is easier than ever when using Swanson® Broth to provide surprisingly light and refreshing flavor without adding unnecessary fat to the meal. Swanson® Chicken Pasta Salad is a lively and delicious dish that combines the season's freshest produce with the time-tested taste combination of pasta and Parmesan. Swanson® Chicken Pasta Salad can be served as the main course in a picnic lunch or as an accompaniment to a warm weather family feast.

Simple and satisfying, salads are a great solution to your summer mealtime dilemmas. With just twenty minutes of prep time and a few easy steps, you can create a dish that brings together the best the summer has to offer, and still have plenty of time to go outside and enjoy the sunshine.

For more information about Swanson products, cooking tips and great seasonal recipes, or to receive a free copy of the Swanson Broth *Simply Delicious* Recipe Book, visit [www.swansonbroth.com](http://www.swansonbroth.com).

Here's how to make **Swanson Chicken Pasta Salad...**

**Swanson® Chicken Pasta Salad**  
Prep Time: 20 min. Chill Time: 2 hrs.

**1 can (14½ oz.) Swanson®  
Chicken Broth (1¾ cups)**



**Swanson® Chicken Pasta Salad.**

- ½ cup reduced-calorie mayonnaise**
- ¼ cup grated Parmesan cheese**
- 1 tsp. dried dill weed or dried basil leaves, crushed**
- 3 cups cooked corkscrew pasta**
- 1 cup cherry tomatoes cut in half**
- 1 cup peas, cooked**
- ½ cup sliced mushrooms**
- 1 small red onion, chopped**
- 2 cups cubed cooked chicken**
- Lettuce leaves**

**MIX** broth, mayonnaise, cheese and dill weed.

**TOSS** pasta, tomatoes, peas, mushrooms, onion, chicken and broth mixture until evenly coated. Cover and refrigerate at least 2 hrs., stirring occasionally. Serve on lettuce. Serves 4.