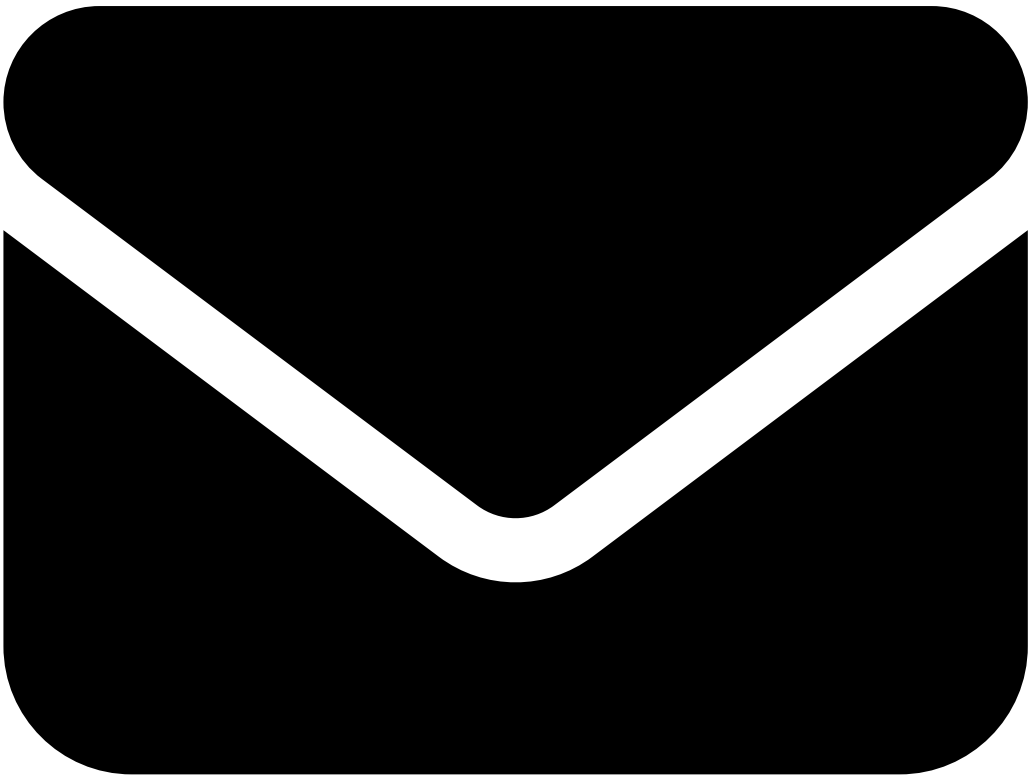
Easy Summer Italian Cobb Pasta Salad

Easy summer Italian cobb pasta salad

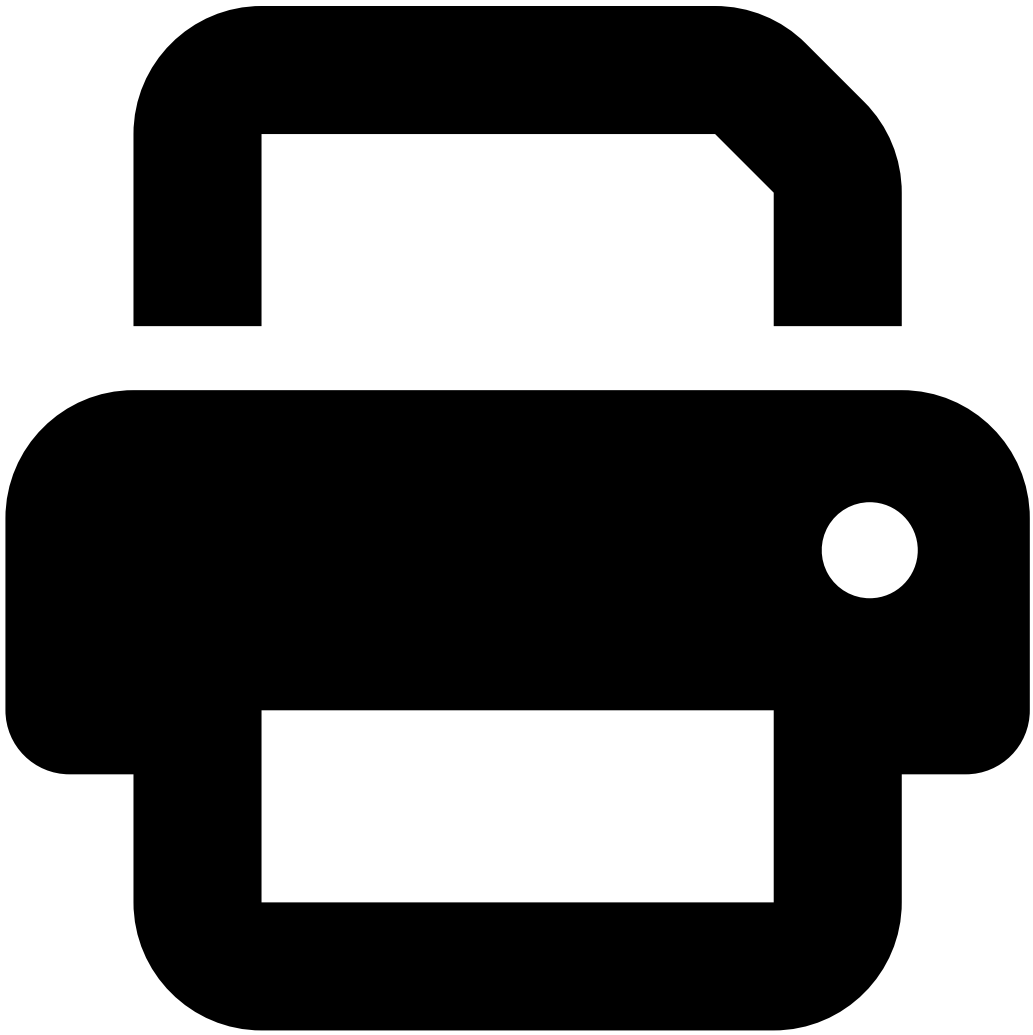
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This Easy Summer Italian Cobb Pasta Salad is the perfect way to turn everyday ingredients into something truly crave-worthy. Packed with tender grilled chicken, crispy bacon, hard-boiled eggs, sweet tomatoes, and creamy mozzarella, it’s a fresh, satisfying take on the classic Cobb—pasta salad style! Tossed in a light Italian vinaigrette and bursting with bold, zesty flavor, it’s hearty yet refreshing—just right for hot summer days.

Whether you’re meal prepping for the week, planning a picnic, or making the most of fridge leftovers, this salad hits the mark every time.

Things to about this know Easy

Summer Italian Cobb Pasta Salad recipe

This **Easy Summer Italian Cobb Pasta Salad** is the perfect way to enjoy a fresh, hearty, and flavor-packed meal with minimal effort. I made this recipe using **leftover grilled chicken breast**, which added a smoky, savory layer to the dish without any extra cooking time—perfect for summer days when you want something cool and satisfying.

Inspired by the classic Cobb salad, this pasta version brings in all the favorites—**juicy tomatoes, crisp romaine, creamy avocado, chopped hard-boiled eggs, crumbled bacon, and sharp provolone or gorgonzola**—tossed together with short pasta and a tangy Italian vinaigrette.

What's Inside:

- Cooked short pasta (like rotini or penne)
- Diced grilled chicken breast (leftovers work beautifully)
- Hard-boiled eggs, chopped
- Cherry tomatoes, halved
- Crispy bacon
- Avocado chunks
- Italian cheese like provolone or gorgonzola
- Tossed in a zesty Italian vinaigrette

Variations You Can Try:

- **Protein Swap:** Use rotisserie chicken, grilled shrimp, or even chickpeas for a vegetarian option.

- **Cheese Choices:** Blue cheese, mozzarella pearls, or shaved Parmesan are all delicious here.
- **Dressing Options:** Italian dressing is my go-to, but balsamic vinaigrette or a creamy garlic dressing also work great.
- **Add-Ins:** Try sliced olives, pepperoncini, or marinated artichokes for extra Mediterranean flair.
- **Make it Gluten-Free:** Use your favorite GF pasta for a delicious gluten-free version.

This Easy Summer Italian Cobb Pasta Salad is a delicious, versatile dish that transforms simple ingredients—especially leftover grilled chicken—into a satisfying and flavorful meal. It's perfect for warm days when you want something fresh, easy, and ready in minutes. Plus, with so many ways to customize it, you can make it your own every time. Give it a try and let me know how you made it your own. If you want more summer recipes try my Personal favorite Easy summer caprese tomato salad.

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For the Salad:

- 8 oz short-cut pasta (such as rotini, penne, or farfalle)
- 1 ½ cups cooked grilled chicken (chopped (leftovers work great))
- 4 slices cooked bacon (crumbled)
- 2 hard-boiled eggs (peeled and chopped)
- 1 cup cherry tomatoes (halved)
- 1 cup fresh mozzarella pearls or diced mozzarella
- ¼ cup red onion (thinly sliced (optional))
- ¼ cup fresh basil (chopped)
- Salt and black pepper (to taste)

For the Dressing:

- ¼ cup extra virgin olive oil
- 2 tablespoons red wine vinegar (or lemon juice)
- 1 teaspoon Dijon mustard
- 1 Tbsp. plain Greek yogurt
- 1 garlic clove (minced)
- ½ teaspoon dried oregano
- Salt and black pepper (to taste)

1. Cook pasta according to package instructions. Drain and rinse under cold water to cool. Set aside.
2. Make the Dressing In a small bowl, whisk together olive oil, vinegar (or lemon juice), Dijon, yogurt, garlic, oregano, salt, and pepper until well blended. Adjust seasoning to taste.
3. In a large bowl, combine the cooled pasta, chicken, bacon, hard-boiled eggs, cherry tomatoes, mozzarella, and red onion if using.
4. Pour the dressing over the salad and gently toss until everything is evenly coated.
5. Stir in the chopped basil. Taste and adjust seasoning with salt and pepper as needed. Serve immediately or

refrigerate for 30 minutes to let the flavors develop.