

Early Summer Chicken Pasta Salad with Lemon Vinaigrette

This easy, high-yield summer salad covers lunch and dinner for several days. I've given instructions for roasting bone-in chicken breasts, but if you have access to a high-quality rotisserie chicken, pull the meat from the bones and use that instead.

Makes 8 to 10 servings

3 skin-on, bone-in chicken breasts, preferably organic
Olive oil, salt, and pepper
1/4 cup fresh lemon juice, plus more for finishing
1 small shallot, minced
1-2 sprigs fresh tarragon or other soft herbs
1 pound small shell pasta
1 cup shucked English peas, raw or blanched for 1 minute
4 cups packed baby spinach (4 to 5 ounces), chopped
1 red pepper, diced
1/2 small red onion, diced
1 cup pea shoots, for garnish (optional)

Rub the chicken breasts with a bit of olive oil and sprinkle assertively with salt and pepper, easing the seasonings under the skin. Roast on a foil-lined baking sheet in a preheated 375°F oven until the skin is dark and crisp and the flesh is opaque, 35 to 40 minutes. Cool and shred.

Meanwhile, in the bottom of a large serving bowl, whisk lemon juice, shallot, tarragon, and a good pinch each salt and pepper; stream in 1/2 cup olive oil and whisk until emulsified.

Cook the pasta until al dente in well-salted boiling water; drain. Transfer the hot pasta to the lemon vinaigrette and toss to coat.

Add the chicken, peas, spinach, red pepper, and red onion. Toss through and taste, adding additional salt, pepper, and/or lemon juice, if desired. Garnish with pea shoots. Serve warm or at room temperature.