

## **SESAME CHICKEN PASTA SALAD**

submitted by Kelly Morris

### Ingredients:

1/4 cup sesame seeds  
1 box bow tie pasta (12 oz.)  
1/2 cup canola oil  
1/3 cup soy sauce  
1/3 cup rice vinegar  
1 tsp sesame oil  
3 Tbs sugar  
1/2 tsp ground ginger  
1/4 tsp black pepper  
3 cups, cooked chicken breast, cubed  
1/3 cup chopped fresh cilantro  
1/3 cup chopped green onion

-Heat a skillet over med-high heat and cook sesame seeds until lightly toasted, stirring frequently. Remove from heat and set aside.

-Cook pasta according to package directions, drain pasta, rinse under cold water until cool, transfer to a large bowl.

-In a jar with a tight-fitting lid, combine canola oil, soy sauce, rice vinegar, sesame oil, sugar, ginger, pepper, and sesame seeds. Shake well.

-Pour dressing over pasta and toss to coat evenly. Gently mix in chicken, cilantro, and green onions. Enjoy as a cold dish.