

RECIPE | CUCUMBERS

# SESAME PASTA SALAD



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**TOTAL TIME**

30 minutes

**PREP TIME**

20 minutes

**COOK TIME**

10 minutes

**SERVES**

2

**COOKING LEVEL**

Easy

## INGREDIENTS

1 Dry Pint Pure Flavor® Uno Bites™

Nano Cucumbers

4 cups spring salad mix

12 oz cooked chicken diced

1 cup chopped cilantro

1 cup mandarin oranges

6 oz farfalle pasta

½ cup chopped scallions

⅓ cup toasted sliced almonds

**Dressing:**

½ cup clear vegetable oil

¼ cup rice vinegar

¼ cup granulated sugar

2-3 tbsp low sodium soy sauce

1 ½ tbsp ginger paste

1-2 small cloves garlic

1 tbsp toasted sesame oil

1 tbsp toasted sesame seeds

## DIRECTIONS

1. Cook the pasta according to package directions. Drain the pasta and set aside to cool.
2. For the dressing, combine all the ingredients for the dressing in a mason jar, cover and give it a good shake until the ingredients combine.
3. Add the spring mix, cucumbers, cooked pasta, chicken, mandarin oranges, sliced almonds, chopped cilantro, and scallions to a large bowl.
4. Top with dressing and serve.