

**TOTAL TIME**

30 minutes

**PREP TIME**

20 minutes

**COOK TIME**

10 minutes

**SERVES**

2

**COOKING LEVEL**

Easy

**RECIPE | CUCUMBERS**

# SESAME PASTA SALAD

**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.

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