



Chinese Chicken Pasta Salad

This is a delicious and light, but truly satisfying salad. Made with [Pamela's Spaghetti](#).

Ingredients

Dressing:

- 2 TBSP vegetable oil
- 1 TBSP sesame seed oil
- 1 TBSP GF tamari sauce (soy sauce made without wheat)
- 1 TBSP + 1 tsp rice vinegar, not seasoned
- 1 TBSP sesame seeds, toasted
- ½ tsp Chinese hot mustard, or Dijon
- 2 TBSP honey
- ½ tsp fresh grated ginger
- 1 TBSP grated sweet or red onion, including the juice
- ½ tsp salt
- pinch black pepper
- pinch cayenne

Pasta Salad

- 1 box [Pamela's Spaghetti](#) (8 oz) (cook last)
- 1 cup shredded, cooked chicken
- ½ cup red cabbage, loosely packed, thinly sliced, cross cut to maximum 2-inches long
- 2 small carrots, peeled and cut into match sticks, or large grate
- 3 green onions, sliced thin on a diagonal (half the white and all the green)
- ½ red bell pepper, julienned
- ½ cup cilantro, loosely packed and rough chopped
- 1 handful snow peas, cut in ½-inch pieces, on the diagonal (about 1 cup)
- ¼ to ½ cup raw peanuts, toasted and roughly chopped

Directions

DRESSING

Make the dressing first and have it ready to go at room temperature before starting the pasta. In a 2-cup jar or deep bowl, shake or whisk all ingredients together. Set aside. Shake jar, or whisk, every once in a while, to help flavors marry.

SALAD

Have all vegetables cut and prepped before cooking pasta; keep fresh in the refrigerator.

Cook pasta according to package directions; boil in a large pan of salted water until just cooked.

While the pasta is cooking, toss the chicken in 1 TBSP of dressing. Set aside.

After pasta is cooked, drain very well. Rinse in cold water until water runs clear from pasta, then shake the water out thoroughly.

Put strainer over large bowl and coat pasta with a couple of TBSP of dressing, trying to coat it all with a thin coat. Set strainer aside.

Mix all vegetables together, except cilantro and peanuts, in the large bowl. Add 2 TBSP dressing and toss. Put noodles on top and mix well, using your hands to pull the pasta through the vegetable mixture. (It is the best way not to get it tangled.) If it seems dry, add more dressing. Add the chicken and toss, and then add cilantro and toss lightly one last time.

Serve topped with peanuts, or serve peanuts on the side for those that cannot have them.

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