

Shanghai Sesame Pasta with Shiitake Mushrooms, Chicken and Green Onions

Enjoy a taste of Shanghai with Shanghai Sesame Pasta featuring tender chicken, earthy shiitake mushrooms, and fresh green onions, all tossed in a flavorful sesame sauce for a delicious and satisfying meal.

INGREDIENTS

1 boneless, skinless chicken breast (6 to 8 oz), cut into 1-inch pieces

1 **tblsp** low-sodium soy sauce

1 **tblsp** toasted sesame oil

1 **package (4.6 oz)** PASTA RONI® Olive Oil & Italian Herb

6 shiitake mushrooms, sliced (about 1 cup)

2 **tblsp** sesame seeds

2 **tblsp** chopped green onion

1 **tblsp** rice vinegar

HOW TO MAKE

DIRECTIONS

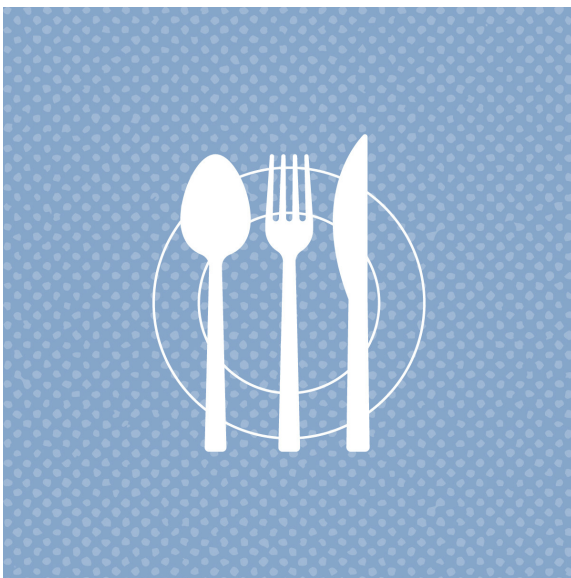
In small bowl, combine chicken and soy sauce; marinate covered in refrigerator 15 minutes.

Meanwhile, in 2-quart saucepan, combine 1 **tblsp** sesame oil and 1 $\frac{3}{4}$ cups water. Bring to a boil.

Stir in pasta and special seasonings from package. Add marinated chicken and shiitake mushrooms. Bring back to a boil.

Simmer over medium to high heat 7 to 11 minutes or until chicken is cooked through, stirring occasionally.

Let stand covered 3 to 5 minutes. Stir in sesame seeds, green onion and rice vinegar.



PREP
TIME

15min



COOK
TIME

20min



SERVES

4

PRODUCT



Per Serving

190	0.5	630	0
CALORIES	SAT FAT	SODIUM	ADDED SUGAR
	9% DV	27% DV	0% DV

NET WT. 4.7 OZ (133 g)