



PREP  
TIME  
15<sub>min</sub>



COOK  
TIME  
20<sub>min</sub>



SERVES  
4

# 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 tbsp** low-sodium soy sauce

**1 tbsp** toasted sesame oil

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

**6** shiitake mushrooms, sliced (about 1 cup)

**2 tbsp** sesame seeds

**2 tbsp** chopped green onion

**1 tbsp** 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 tbsp 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.

## PRODUCT

