

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

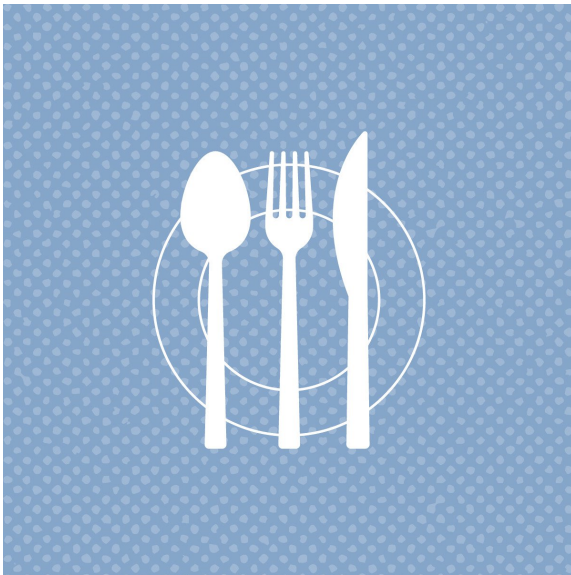
In small bowl, combine chicken and soy sauce; marinate covered in refrigerator 15 minutes.

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.



PREP
TIME
15min



COOK
TIME
20min



SERVES
4

PRODUCT

