



PREP  
TIME

15 min

COOK  
TIME

20 min

TOTAL  
TIME

35 min

SERVINGS

4

Made with

# Shanghai Sesame Pasta with Shiitake Mushrooms, Chicken and Green Onions

## 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 it

1. In small bowl, combine chicken and soy sauce; marinate covered in refrigerator 15 minutes.
2. Meanwhile, in 2-quart saucepan, combine 1 tbsp sesame oil and 1  $\frac{3}{4}$  cups water. Bring to a boil.
3. Stir in pasta and special seasonings from package. Add marinated chicken and shiitake mushrooms. Bring back to a boil.
4. Simmer over medium to high heat 7 to 11 minutes or until chicken is cooked through, stirring occasionally.
5. Let stand covered 3 to 5 minutes. Stir in sesame seeds, green onion and rice vinegar.



PASTA RONI® Olive Oil & Italian Herb