

Asian Pasta Salad

Dressing:

$\frac{3}{4}$ cup olive oil
 $\frac{2}{3}$ cup soy sauce
 $\frac{2}{3}$ cup white wine vinegar
4 tablespoons sugar
Salt and pepper to taste

Salad:

1 pound bow-tie pasta,
cooked
4 cups shredded cooked
chicken
 $\frac{1}{3}$ cup sesame seeds
 $\frac{1}{2}$ cup cilantro
1 bag baby spinach
 $\frac{1}{2}$ cup sliced green onions

1. Whisk together the dressing ingredients, adding salt and pepper to taste.

2. Soak the pasta, chicken and sesame seeds in the dressing, and refrigerate overnight.

3. Just before serving, add the cilantro, spinach and green onions. Toss thoroughly. Serve well-chilled.

— Lisa Scott-Ponce