

# Spinach bowtie pasta salad

## INGREDIENTS:

- 1/2 C OLIVE OIL
- 2/3 C TERIYAKI SAUCE
- 2/3 C WHITE VINEGAR
- 3 TBSP SUGAR
- 1/2 TSP SALT
- 1/2 TSP PEPPER
- 16 OZ BOWTIE PASTA
- 1 TSP SALT
- 1 10 OZ BAG FRESH SPINACH
- 1 CUP CRAISINS
- 3 CANS MANDARIN ORANGES (10 OZ)
- 3 TBSP TOASTED SESAME SEEDS
- 1 C HONEY ROASTED PEANUTS
- 2 C GRILLED CHICKEN (OPTIONAL)



## INSTRUCTIONS:

**MARINADE** CHICKEN IN TERIYAKI SAUCE THEN **GRILL** CHICKEN (OPTIONAL)

**COOK** PASTA ACCORDING TO PACKAGE INSTRUCTIONS, **DRAIN** AND **RINSE** WITH COLD WATER. **SET** ASIDE.

**MIX** DRESSING INGREDIENTS ADD TO COOKED PASTA AND **CHILL** FOR AT LEAST AN HOUR. **ADD** SPINACH OVER PASTA AND THEN **ADD** OTHER INGREDIENTS. **TOSS** TOGETHER SALAD INGREDIENTS AND PASTA JUST BEFORE SERVING.

