



Sweet Chili and Sesame Asian Pasta Salad

Yield: 10 servings

Ingredients:

1 Box, Barilla Whole grain penne 1 Tbsp, Toasted Sesame oil
 2 Red bell peppers, sliced thin 2 Green Bell peppers, sliced thin ¼ Cup, shredded red cabbage 3 Cups, Chopped broccoli
 1 cup, shredded carrots
 ¼ Cup, Soy Sauce
 ¼ Cup, Sweet chili sauce
 3 Tbsp, Rice Vinegar
 3 Tbsp, Toasted Sesame oil
 1 Bunch, Green onion
 ½ Cup, Cilantro
 Salt to taste
 ½ Cup, chopped peanuts

Directions:

1. Bring a large pot of water and season with salt, cook the pasta according to the directions but drain 1 minute less than required cooking time.
2. Toss the pasta with 1 Tbsp sesame oil and place on a sheet tray to cool down.
3. In a large bowl combine the soy, sweet chili sauce and rice vinegar then stir to combine.
4. In the same bowl add the remaining ingredients. Once the pasta is cool fold the pasta in with the remaining ingredients.
5. Let the pasta rest for approximately 30 minutes before eating so the flavors have time to meld.

Recipe and photo courtesy of Barilla