**Chinese Chicken Noodle salad**

Ingredients:

16 ounces of barilla plus spaghetti

2 cups diagonally sliced fresh snow peas

4 cups of shredded cooked chicken breasts

1 cup red bell pepper, julienned

½ cup of green onion (sliced)

1 tablespoon sesame see (toasted)

¾ cup teriyaki sauce

2 tablespoons dark sesame oil

Salt and pepper (to taste)

Chilli oil (optional)

Method:

1. Cook spaghetti in boiling water for 9 minutes.

2. Add sliced snow peas and cook for 1 more minute

3. Drain and rinse under cold, running water.

4. Drain well.

5. Combine pasta mixture, chicken, green onions and bell pepper in a very large mixing bowl.

6. In a separate bowl combine teriyaki sauce, sesame seeds, sesame oil, salt, pepper and chili oil if you use it.

7. Pour over pasta mixture and toss well.

8. Serve at room temperature or chilled.

9. The Noodle Salad keeps well in fridge for up to a w