



## Sesame Chicken and Asparagus Pasta Salad

### Ingredients:

8 ounces linguine  
3 cloves garlic, minced  
1 T red wine vinegar  
1 T brown sugar  
6 T chunky peanut butter  
¼ cup soy sauce  
6 T Japanese Roasted Sesame Oil  
3 T Baklouti Green Chili Oil  
2 boneless and skinless cooked chicken breast halves  
5 T sesame seeds, toasted  
1 lb. thin asparagus, trimmed  
3 scallions (green onions), white bulb and 3 inches green, but into 2-inch julienne  
1 small cucumber, halved, seeded, and cut into ¼ -inch dice

Bring a large pot of water to a boil. Add the linguine, and cook at a rolling boil until just tender. Drain, rinse under cold water, drain again, and set aside in a large mixing bowl.

Place the garlic, vinegar, brown sugar, peanut butter, and soy sauce in a food processor. Process for 1 minute. With the motor running, slowly add the sesame and green chili oils through the feed tube, and process until well blended.

Shred the chicken into 2-inch julienne, and toss with the linguine. Add the sauce and 4 tablespoons of the sesame seeds, and toss to coat well.

Cut the asparagus on the diagonal into 1-inch lengths. Blanch in a saucepan of boiling water for 1 minute. Drain, rinse under cold water, and pat dry.

Place the linguine and chicken in a large flat serving bowl, and arrange the asparagus on top. Sprinkle with the scallions, cucumber, and remaining 1 tablespoon sesame seeds. Serve at room temperature.

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