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Tuna Pasta Oriental

1 can Chicken of the Sea® Chunk Light or Solid White Tuna, drained and flaked
8 oz. Chinese noodle pasta
1 1/2 tsp. sesame oil
1 cup diced red pepper
1/2 cup thinly sliced green onion
1 cup thinly sliced seedless cucumber
1/2 cup sliced water chestnuts
1 cup snow peas
1/2 cup shredded carrots
1/2 cup drained and halved straw mushrooms
1/2 cup quartered baby corn
Oriental Dressing (recipe follows)
Toasted sesame seeds

Cook pasta in boiling water 3 minutes (or as instructed on package). Drain and rinse with cool water; toss with sesame oil. Stir in vegetables and tuna. Toss with Oriental Dressing. Cover and marinate 1 to 2 hours, or up to 3 days. Toss well before serving. If desired, sprinkle with toasted sesame seeds. Makes 4 to 6 servings.

Oriental Dressing

6 Tbsp. dry sherry
1/4 cup light soy sauce
2 Tbsp. rice wine vinegar
2 Tbsp. sesame oil
2 Tbsp. sugar or Hoisin sauce
1 1/2 tsp. minced garlic
1 Tbsp. grated fresh ginger
3/4 tsp. hot chili oil

Place ingredients in a jar and shake to blend. Pour over salad. Makes 1 cup dressing.

PREP TIME: 20 minutes

MARINATE TIME: 1 to 2 hours

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