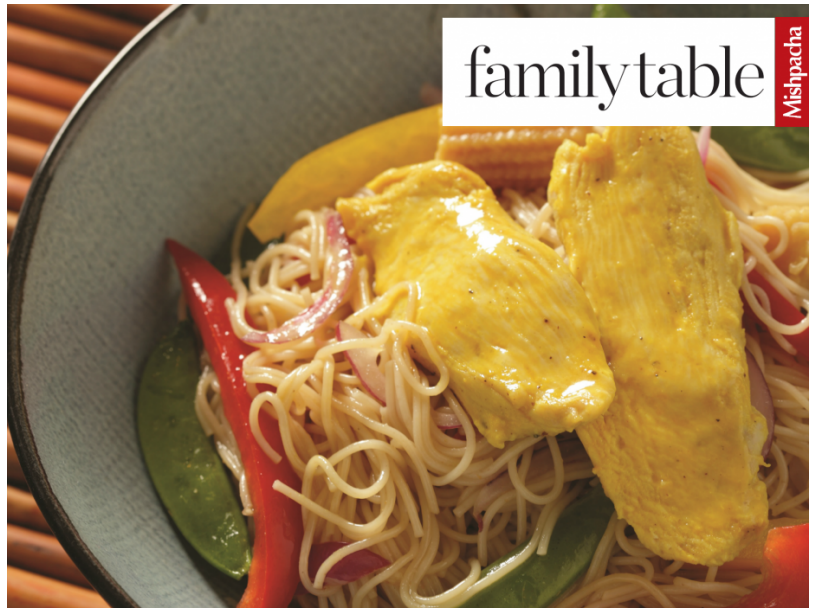


Marinated Chicken Breasts Nested in Angel Hair Pasta Salad

Recipe By *Rivky Kleiman*



Cooking and Prep:  30
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Serves:  6

Contains:   

Preference: Meat

Light and easy, this dish is ready with minimal effort.

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Ingredients (21)

Salad

- 1 pound boneless, skinless chicken breast, cut in thin strips
- 8 ounces angel hair pasta, prepared according to package directions
- 1 red pepper, cut into thin strips
- 1 orange or yellow pepper, sliced into thin strips
- 1 can baby corn, drained
- 4–5 ounces sugar snap peas

1 handful fresh mushrooms, quartered *(optional)*

1 small red onion, thinly sliced *(optional)*

chinese noodles, for garnish *(optional)*

Marinade

2 tablespoons **Gefen Honey**

1 tablespoon prepared mustard

1 tablespoon **Bartenura Olive Oil**

4 tablespoons lemon juice

1/2 teaspoon salt

1/2 teaspoon pepper

Dressing

1.25 ounces **Gefen Soy Sauce**

1/4 cup vegetable or canola oil

1/4 cup white vinegar

1/4 cup sugar

4 cloves garlic, crushed or 4 cubes **Gefen Frozen Garlic**

1 tablespoon fresh ginger, grated, or 3 cubes **Dorot Gardens Frozen Ginger** or 1 teaspoon dried ginger

Start Cooking

Marinate the Chicken

1. Preheat oven to 400 degrees Fahrenheit. Combine marinade ingredients in a medium bowl. Add chicken strips and marinate 15 minutes. Transfer chicken to a baking dish and bake for 15 minutes.

Prepare the Salad

1. In a large bowl, combine the cooked angel hair pasta with the fresh vegetables. Combine the

dressing ingredients and pour over pasta and veggies. Toss.

2. Arrange chicken strips on top, or mix in. Top with Chinese noodles, if desired.

Credits

Photography: Dan Engongoro