KIKKOMAN

30-min refreshing cold capellini pasta

Total time **30 mins** **20 mins** preparation time **7 mins** cooking time **3 mins** cooling time

Nutritional facts (per portion):
3,296 kJ / 788 kcal

Fat: **38.6 g** Protein: **33.1 g**
Carbohydrates: **73.1 g**

INGREDIENTS

2 portion(s)

Chicken:

4 tsp	Kikkoman Toasted Sesame Oil
1	garlic clove, finely chopped
160 g	chicken breast mini fillets

Dressing & vegetables:

50 g	cucumber
50 g	tomato
150 ml	Kikkoman Sesame Sauce
3 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
3 tbsp	water

Pasta:

160 g	capellini pasta

PREPARATION

Step 1

4 tsp Kikkoman Toasted Sesame Oil - **1** garlic clove, finely chopped - **160 g** chicken breast mini fillets

Put the Kikkoman Sesame Oil in a frying pan over a medium heat, add the garlic and cook briefly until fragrant, then add the chicken and cook until fully done. Leave to cool slightly, then shred into bite-sized pieces by hand.

Step 2

50 g cucumber - **50 g** tomato - **150 ml** Kikkoman Sesame Sauce - **3 tbsp** Kikkoman Spicy Chili Sauce for Kimchi - **3 tbsp** water

Finely dice the cucumber and tomato. In a large bowl, combine the garlic-infused oil in the pan from Step 1 with the Kikkoman Sesame Dressing, Kikkoman Kimchi Chili Sauce and water. Add the shredded chicken and diced vegetables and mix well.

Step 3

160 g capellini pasta

Cook the capellini according to packet instructions, then drain and immediately plunge into ice water to cool completely. Drain thoroughly.

Step 4

Arrange the chilled pasta on a plate and spoon the dressing mixture with the chicken and vegetables over the top.