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.