

Alison's Spinach and Chicken Pasta Salad

16 oz. Bow tie pasta, cooked al dente

Dressing:

2/3 cup Yoshida's gourmet sauce (teriyaki sauce)

2/3 cup white wine vinegar

6 TB sugar

1/2 tsp. salt

1/2 tsp. pepper

Salad:

20 oz. bag of baby spinach

3 cans mandarin oranges, drained

2 cans sliced water chestnuts, drained

1/2 cup chopped parsley

2 cups cooked chicken, cut into pieces

Optional:

6 oz. raisins

1/4 cup sesame seeds

6 oz. peanuts

Blend dressing in blender. Mix dressing and pasta and marinate at least 2 hours in a ziploc bag. Combine remaining ingredients. Add pasta/dressing and toss.