



Olive on Tap Mandarin Orange & Spinach Pasta Salad with Teriyaki Dressing

INGREDIENTS: 1/4 cup **Olive on Tap Blood Orange Olive Oil** * 3/4 cup **Olive on Tap Teriyaki sauce** * 2 Tablespoons **Olive on Tap White Wine Vinegar** * 3 Tablespoons Juice from Mandarin Oranges * 1/2 teaspoon salt * 1/2 teaspoon pepper **For the pasta Salad:** 8 ounces dried bow tie pasta * 2 (11 ounce) cans mandarin oranges, drained * 1/3 cup cranraisins (dried cranberries) * 1 bunch green onions, finely chopped * 2 Tablespoons toasted sesame seeds (optional) 1 (6 ounce) bag baby spinach leaves

In a small bowl combine dressing ingredients. Whisk together to combine. Set aside. Cook pasta according to package directions. Drain. Rinse with cold water then drain again. Place cooked pasta in a large bowl. Pour teriyaki dressing over the pasta. Gently toss to coat pasta in dressing. Cover with lid and place in fridge for at least 2 hours. When ready to serve add the mandarin oranges, craisins, green onions, sesame seeds (if using) and baby spinach. Toss gently to combine everything then serve immediately.

Tip: You can add grilled chicken or shrimp. Enjoy