



## PRONTO SUNBUTTER® CHICKEN



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### INGREDIENTS

- 1 cup bottled Asian sesame salad dressing
- 1 pound boneless, skinless chicken breast halves, cut into small pieces
- 2 tablespoons honey
- 2 tablespoons SunButter Natural Sunflower Butter
- 1/2 teaspoon crushed red pepper (or to taste)
- 1 12oz box Barilla Pronto Half-Cut Spaghetti, cooked
- 3/4 cup shredded carrot
- 3/4 cup sliced green onion



### DIRECTIONS

- 1 Pour 1/3 cup dressing into one gallon resealable bag and add chicken; marinate for 1 hour. Drain and discard dressing.
- 2 Mix remaining salad dressing with honey, red pepper, and SunButter Natural Sunflower Butter; set aside.
- 3 Cook chicken in a large skillet until done.
- 4 Cook Barilla Pronto Half-Cut Spaghetti according to package directions. Mix chicken, carrot, and onions into the pan of cooked Barilla Pronto Half-Cut Spaghetti.
- 5 Add the dressing mixture and toss to coat. Serve immediately.

Makes: 6 servings