

Mandarin Pasta Spinach Salad with Teriyaki Dressing

written by The Recipe Exchange | July 1, 2015

Ingredients

8 ounces bowtie pasta noodles
4 cups spinach leaves
 $\frac{1}{2}$ cup raisins
 $\frac{1}{3}$ cup cashews or pine nuts
1 4-ounce can mandarin oranges, drained
 $\frac{1}{4}$ cup cilantro leaves, roughly chopped

Dressing:

$\frac{1}{3}$ cup teriyaki sauce (the thicker, the better!)
 $\frac{1}{3}$ cup rice wine vinegar (may sub apple cider vinegar)
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon onion powder (if you have it)
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon black pepper
1 tablespoon sugar
 $\frac{1}{2}$ cup oil (such as vegetable oil, canola oil, olive oil)

Directions

Cook pasta according to package instructions, drain and rinse with cold water. Set aside.

While pasta is boiling, prepare the dressing. In a jar combine all dressing ingredients. Cover and shake to combine. Chill until ready to use.

In a large bowl toss together pasta, spinach, raisins, nuts, mandarin oranges, and cilantro. Just before serving pour dressing over salad, toss, and serve.