Asian Chicken Pasta Salad

8 ounces Long Fusilli Pasta
2 cups Cooked Chicken Breast
2 cups Pea Pods, sliced on the diagonal, and blanched
4 onion Green onions, sliced
1 ½ cups Mushrooms, sliced
½ package Wontons, fried for the garnish
1 cup Mandarin Oranges, for the garnish
2 tablespoon Sesame Seeds, toasted, for the garnish

Dressing:
1 large Egg yolk
1/4 cup Sugar
¼ cup Soy Sauce
1/4 cup Rice White Vinegar
¼ teaspoon White Pepper
2 tablespoon Sesame Oil
1 cup Vegetable Oil

In a large pot of boiling salted water (1 T. salt to 1 gallon of water to 1 pound of pasta), cook the pasta to al dente. Drain and cool. Hand tear chicken to bite-size pieces. Then in a large mixing bowl, toss together the chicken, pasta, peapods, green onions, and mushrooms. Chill.

Dressing:
In a blender or food processor, add the egg yolk, sugar, soy sauce, rice wine vinegar and white pepper, process to combine. With motor running, slowly add sesame and vegetable oils. Dressing should be thick. Chill dressing.

Fried Wontons:
Cut wontons into ¼ inch strips. Heat several inches of vegetable oil in a deep pan. When oil is hot, add wontons and fry until crisp, about 1 minute. Remove with a slotted spoon and drain on a paper towels. Hold at room temperature.

Combine: In a large mixing bowl, toss salad with dressing. Chill.
Garnish the finished salad with the oranges, toasted sesame seeds, and the fried wontons.

Serves 6 to 8