



Mandarin Salad

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| 1 | pound | Marinated Chicken Breasts , grilled, julienne |
| 12 | cup | Salad Lettuce (romaine with mixed greens), torn |
| 1/3 | cup | Fresh Pea Pods , blanched, shocked OR Frozen |
| 1 | bunch | Green Onions, thinly sliced |
| 1/2 | pepper | Red Pepper, julienne |
| 3/4 | cup | Water Chestnuts, canned, sliced |
| 1/3 | cup | Bacon Pieces |
| 1/2 | cup | Mandarin Orange Segments |
| 1 | teaspoon | Kosher Salt |
| 1 | teaspoon | Black Pepper, freshly ground |
| 1/4 | cup | Almonds, toasted, sliced |
| 1 | pound | Wonton Skins, julienne & fried golden brown |
| 16 | fluid ounces | Toasted Sesame Dressing (see separate recipe) |

Chicken Marinade:

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| 1/2 | cup | Soy Sauce |
| 1/4 | cup | Orange Juice |
| 4 | onion | Green onions, cut in rings |
| 1 | clove | Garlic, minced |
| 1 | pound | Chicken, breast skinless boneless |

Toasted Sesame Dressing:

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| 2 | tablespoons | White vinegar |
| 1 | teaspoon | Soy sauce |
| 1/3 | cup | Granulated Sugar |
| 1/2 | teaspoon | Dry mustard |
| To Taste | | Kosher salt |
| 2 | tablespoons | Yellow onion, fine diced |
| 1/2 | cup | Olive oil blend |
| 2 1/4 | teaspoons | Hulled sesame seeds, toasted |

Prepare Chicken: Combine soy sauce, orange juice, half the green onion and garlic in a large plastic food bag. Add chicken, seal and refrigerate at least 30 minutes or overnight. Grill or broil chicken until cooked to 165 degrees. Cut into strips.

Prepare Pea Pods: Use frozen pea pods, thawed OR have a bowl of ice water ready on the side to blanch fresh pea pods. In a pot of boiling salted water, blanch the pea pods until crisp & tender, drain and plunge into the ice water to stop the cooking process. When the peapods have cooled, drain and set aside.



Prepare Dressing: In a blender, combine the vinegar, soy sauce, sugar, dry mustard, salt, and onion. Blend very well until the mixture is smooth with no chunks of onion. With the motor running, add the oil in a slow steady stream and blend until emulsified. Remove from the blender and stir in the sesame seeds. Set aside.

Put it all together: In a large mixing bowl, toss the grilled chicken, lettuce, pea pods, green onions, peppers, water chestnuts, bacon, and oranges. Add salt and pepper and toss. Place on a platter.

Garnish with almonds and wonton skins. Serve with dressing on the side.

Serves 6