



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, pea pods, 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