

MADAME WU'S CHINESE CHICKEN SALAD

Sylvia Wu, owner of Madame Wu's Garden in Santa Monica said she had no idea the dish would catch on so quickly when she introduced this simple improvisation of an elaborate Chinese banquet dish.

very good

- 2 quarts oil for deep-frying**
- 8 squares won ton dough, cut in 1/8-inch strips**
- 1/4 (7- or 8-ounce) package rice noodles**
- 1 head iceberg lettuce**
- 2 cups diced or shredded cooked chicken, chilled**
- 1 teaspoon prepared mustard**
- 1/4 teaspoon five-spice powder, optional**
- 1 teaspoon sesame oil**
- 2 tablespoons light soy sauce**
- 3 tablespoons finely chopped toasted almonds**
- 1/2 cup thinly sliced green onions, whites only**

Heat oil in deep fryer to 350 degrees. Fry won ton strips until light tan in color. Remove and drain on paper towels.

Divide rice noodles into 3 portions, Drop 1 portion into hot oil and cook just until noodles expand, becoming white and puffy. Remove instantly with slotted spoon. Drain on paper towels. Continue to cook remaining noodles, 1 portion at a time.

Shred lettuce and place on large platter. Chill.

Just before serving, combine chicken, mustard, five-spice powder, sesame oil, soy sauce, almonds and green onions in large bowl. Mix well. Add crisp-fried won ton strips and rice noodles and mix thoroughly. Noodles will break into small bits when mixed. Mound mixture over lettuce. Do not toss. Makes 4 to 6 servings.

Note: The dressing recipe can be doubled or tripled according to taste.

