

GUASTELLO'S VILLAGE MARKET

Spicy Asian-Chicken-Salad Lettuce Cups

Ingredients:

1/2 cup(s) mayonnaise
2 teaspoon(s) sambal oelek or Chinese chile-garlic sauce
1 teaspoon(s) Dijon mustard
1/2 teaspoon(s) Asian sesame oil
1 (2-pound) rotisserie chicken, skin and bones discarded, meat pulled into bite-size pieces
1/3 cup(s) water chestnuts, coarsely chopped
2 scallions, white and green parts thinly sliced
Kosher salt and freshly ground pepper
12 Bibb or iceberg lettuce leaves
1 Hass avocado, peeled and cut into 12 slices
Lime wedges, for serving

In a medium bowl, mix the mayonnaise with the sambal oelek, mustard, and sesame oil. Stir in the chicken, water chestnuts, and scallions and season with salt and pepper. Spoon the chicken salad into the lettuce cups and top with a slice of [avocado](#). Serve with lime wedges.

Credit: delish.com