

LETTUCE WRAP CHICKEN SALAD



INGREDIENTS

ITEM

Leftover rotisserie chicken
Mayonnaise
Stalk celery (*diced*)
Green onion (*thinly sliced*)
Basil leaves (*chopped, fresh*)
Lemon juice
Mustard
Cooking salt
Ground black pepper
Romaine lettuce leaves
Roma tomato (*diced*)
Avocado (*halved, peeled, seeded and diced*) (**For Maintenance Only**)

QUANTITY

3 cups
 $\frac{1}{3}$ cup
1
1
2 Tbsp.
2 Tbsp.
2 Tbsp.
To taste
To taste
12
1
1



PREPARATION

- Prepare the ingredients: chop the chicken into small pieces, chop the celery, green onion, and basil, and cut the tomato and avocado into small pieces.
- Put a large pan on the stove and turn on the heat to medium high.
- Mix the chicken, mayonnaise, celery, green onion, basil, lemon juice, and mustard in a large bowl. Season with salt and pepper to taste.
- To make the lettuce wraps, put some of the chicken mixture in the center of a lettuce leaf, like a taco.
- Decorate the wraps with cooked bacon, tomato, and avocado, if you like. Serve and enjoy!