## Avocado Chicken Salad Lettuce Wraps

#recipe #food/cooking# #food/lunch# #people/Whole and Heavenly Oven# #need to make# #2019/January# #needs nutrition info#

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## Ingredients

- 1 ripe avocado, peeled and pitted
- 2 tablespoons sour cream
- 1 tablespoon lime juice
- 2 tablespoons minced fresh cilantro
- 2 tablespoons minced red onion
- 1/2 teaspoon garlic powder
- 2 cooked boneless skinless chicken breasts, cut into 1/2-in cubes (about 2 cups)
- Salt and pepper to taste
- 8-10butter lettuce leaves

## **Process**

In a medium bowl, mash avocado with sour cream and lime juice. Stir in cilantro, onion, garlic powder, and chicken cubes until just combined. Season chicken salad with salt and pepper to taste.

Just before serving, fill butter lettuce leaves with chicken salad and serve immediately. Enjoy!