

## ASIAN CHICKEN SALAD IN WONTON CUPS

Wonton wraps  
2 cups chopped chicken  
1 small can water chestnuts, drained and chopped  
½ cup chopped green onion  
Small handful chopped cilantro  
2 cloves garlic, grated or finely chopped  
1 tablespoon grated fresh ginger  
¾ cup mayonnaise  
1-2 tablespoons Teriyaki sauce  
1-2 teaspoons sesame oil  
Salt and pepper to taste



Preheat the oven to 375 degrees. Put the wonton wrappers in a mini muffin tin, and bake them 10-15 minutes, until golden brown. Let them cool on a cooling rack.

Combine chicken, water chestnuts, onion, cilantro, garlic and ginger in a large bowl. In a small bowl, combine the mayo, Teriyaki sauce, sesame oil, and salt and pepper. Mix well, and then combine with the mayo mixture. Season with more salt and pepper if needed.

Fill the wonton cups with the chicken salad and serve.

*Recipe courtesy of Karly Vardaman, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)*