

HERBED CHICKEN-CHUTNEY SALAD ON LETTUCE LEAVES

1/2 cup mayonnaise
1/4 cup GOOD EATS mango chutney
2 tablespoons fresh lime juice
2 cups 1/4-inch dice skinless cooked chicken
6 tablespoons chopped walnuts
5 tablespoons chopped fresh cilantro
1/4 cup finely chopped celery
1/4 cup finely chopped red bell pepper
24 3 1/2-inch-long pieces hearts of romaine lettuce
Lime wedges

Whisk mayonnaise, chutney, and lime juice in large bowl. Mix in chicken, walnuts, 2 tablespoons cilantro, celery, and red bell pepper. (Chicken salad can be made 4 hours ahead. Cover and refrigerate.) Place lettuce leaves on platter. Spoon 1 heaping tablespoonful chicken salad in center of each leaf. Sprinkle remaining 3 tablespoons cilantro over and serve with lime wedges alongside. Makes 24.