

Spicy Lettuce Cups

Hands-on 15 min. • Total 15 min.

Serves 4

Ingredients

- ¼ cup extra-virgin olive oil
 - 3 Tbsp. fresh lime juice
 - 1 Tbsp. honey
 - 1 Tbsp. sambal oelek (ground fresh chile paste)
 - ¾ tsp. kosher salt
 - 2 cups broccoli slaw
 - ¾ cup lightly salted dry-roasted peanuts, chopped
 - 1½ cups sliced fresh mango
 - 1 medium-size ripe avocado, sliced
 - Fresh cilantro leaves (optional)
 - 8 large Bibb lettuce leaves (from 1 head)
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Instructions

1. Whisk together olive oil, lime juice, honey, sambal oelek, and salt in a bowl; remove and reserve ¼ cup dressing mixture.
2. Toss together broccoli slaw, peanuts, and remaining dressing mixture in a bowl.
3. Divide broccoli mixture, mango, avocado, and, if desired, cilantro among lettuce leaves.
4. Drizzle evenly with reserved dressing.