

## **WildeBerryaki Chicken & Endives – Awesome Appetizer**

### Ingredients:

WildeBerryaki  
Mayo  
Chicken breast or pork loin  
Small can of chopped water chestnuts (drained)  
Green onions  
Endive leaves  
Purple cabbage & black sesame seeds (optional)

### Instructions:

Mix 1/4 cup of gluten-free mayo with 3 tablespoons WildeBerryaki sauce

Finely dice 2 cooked chicken breasts (or equal amount pork loin) into small pieces

Chop up 2 stalks of green onion (save half for garnish)

Mix meat, water chestnuts, green onions with mayo and WildeBerryaki mixture.

Spoon mixture into individual endive leaves and arrange on a plate in a flower pattern.

Sprinkle tops with left over onions, grated purple cabbage (for extra color) and black sesame seeds.

\* This is a delicious crowd pleaser and the first appetizer to disappear at parties! Easy, yet elegant. Enjoy!