



In your box

2 tsp. Asian Garlic, Ginger & Chile Seasoning
1 oz. Seasoned Rice Vinegar
.84 oz. Mayonnaise
1 Head of Butter Lettuce
4 oz. Slaw Mix
¼ oz. Cilantro
1 Shallot
1 tsp. Sriracha
1 Jalapeño Pepper

Customize It Options

12 oz. Diced Boneless Skinless Chicken Breasts
13 ½ oz. Organic Boneless Skinless Chicken Breasts
24 oz. Diced Boneless Skinless Chicken Breasts—Double Portion

*Contains: eggs

You will need

Olive Oil, Salt
Large Non-Stick Pan, 2 Mixing Bowls

HOME CHEF
Fresh
AND EASY

Ready in 15

Chicken Banh Mi Lettuce Wraps

with Sriracha mayo

NUTRITION per serving—Calories: 476, Carbohydrates: 21g, Fat: 26g, Protein: 39g, Sodium: 1373mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **whole chicken breasts**, cut into 1" dice and follow same instructions as diced chicken.
- If using **24 oz. diced chicken**, follow same instruction as 12 oz. diced chicken.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Coarsely chop **cilantro** (no need to stem).
- Peel and mince **shallot**.
- Slice **jalapeño** into thin rounds. *Remove seeds for less spice. Wash hands and cutting board after working with jalapeño.*
- Pat **diced chicken** dry, and season all over with **seasoning blend**.



2

Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add half the **shallot** (reserve remaining for slaw) and **chicken** to hot pan. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- While chicken cooks, make slaw.



3

Make the Slaw

- In a mixing bowl, combine **seasoned rice vinegar**, 1 Tbsp. **olive oil**, **slaw**, remaining **shallot**, and a pinch of **salt**. Set aside.



4

Make Sriracha Mayo and Finish Dish

- In another mixing bowl, combine **mayonnaise** and **Sriracha** (to taste).
- Plate dish as pictured on front of card, placing **chicken** in **lettuce cups** and topping with **slaw** and **cilantro**. Drizzle with Sriracha mayo and garnish with **jalapeño rounds** (to taste). Bon appétit!