



In your box

- 6 Small Flour Tortillas
- 3 oz. Pineapple Chunks
- 🌶️ 1 tsp. Sriracha
- 1 Lime
- 2 oz. Teriyaki Glaze
- 2 Green Onions
- 🌶️ 3 oz. Shishito Peppers
- 1 oz. Honey Roasted Peanuts
- 1 Red Bell Pepper

Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: wheat, peanuts, soy

You will need

- Olive Oil, Salt
- Large Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Teriyaki Chicken Thigh Tacos

with pineapple-pepper salsa

NUTRITION per serving—Calories: 704, Carbohydrates: 72g, Sugar: 24g, Fiber: 6g, Protein: 49g, Sodium: 1652mg, Fat: 25g, Saturated Fat: 7g
 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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

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



Customize It Instructions

- If using **chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as chicken thighs, cooking until chicken reaches minimum internal temperature.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as chicken in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as chicken in Step 3, breaking into smaller pieces and cooking until heated through, 5-7 minutes.

1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **pineapple** dry and coarsely chop.
- Coarsely chop **peanuts**.
- Halve **lime**. Cut one half into wedges and juice other half.
- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Stem **shishito peppers** and slice into ½" rounds.
- Pat **diced chicken thighs** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*

2. Cook the Pineapple-Pepper Salsa

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **shishito peppers** (to taste) and **red bell pepper** to hot pan and cook undisturbed until starting to char, 2-3 minutes.
- Stir in **pineapple**, then cook undisturbed until pineapple starts to brown and peppers are tender, 2-3 minutes.
- Transfer salsa to a mixing bowl. Let cool, 5 minutes.
- Once cool, stir in 2 tsp. **lime juice**, **green portions of green onions**, and ¼ tsp. **salt** until combined. Reserve pan; no need to wipe clean.
- While salsa cools, cook chicken.



3. Cook the Chicken

- Return pan used to cook peppers to medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Add **white portions of green onions** and stir constantly until aromatic, 30-60 seconds.
- Remove from burner and stir in **teriyaki glaze** and **Sriracha** (to taste).
- While chicken cooks, warm tortillas.

4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



5. Finish the Dish

- Plate dish as pictured on front of card, filling tortillas with **chicken**, and topping with **pineapple-pepper salsa** and **peanuts**. Squeeze **lime wedges** over tacos to taste. Bon appétit!