



In your box

4 oz. Slaw Mix
.84 oz. Mayonnaise
2 fl. oz. Orange Sauce
.203 fl. oz. Tamari Soy Sauce
½ oz. Cilantro
1 Red Bell Pepper
6 Small Flour Tortillas
1 tsp. Minced Ginger

Customize It Options

14 oz. Diced Chicken Thighs
12 oz. Diced Boneless Skinless
Chicken Breasts
8 oz. Shrimp
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts

*Contains: eggs, wheat, soy

You will need

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



Thai Orange Chicken Thigh Tacos

with ginger slaw

NUTRITION per serving—Calories: 697, Carbohydrates: 68g, Fat: 26g, Protein: 46g, Sodium: 1163mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not 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

Customize It Instructions

- If using **whole chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as chicken thighs, cooking until chicken reaches minimum internal temperature.
- If using **diced chicken breasts**, follow same instructions as chicken thighs, cooking until chicken reaches minimum internal temperature.
- If using **shrimp**, pat dry. Follow same instructions as chicken thighs in step 3, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Stem, seed, remove ribs, and thinly slice **red bell pepper**.
- Stem **cilantro**, reserving leaves whole.
- Pat **chicken** dry, and season all over with a pinch of **salt**. Don't worry about trimming. Excess fat will render while cooking and add flavor.



2

Make the Slaw

- In a mixing bowl, combine **slaw mix** and **mayonnaise**.
- Stir in **ginger** (to taste). Taste, and season with ¼ tsp. **salt** and a pinch of **pepper**, if desired. Set aside.



3

Cook the Peppers and Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **red bell pepper** and **chicken** to hot pan and stir occasionally until pepper is tender and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



4

Add the Sauce

- Add **orange sauce** and **soy sauce** to hot pan. Bring to a simmer.
- Once simmering, remove from burner.



5

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, placing **chicken** and **red bell pepper** in tortillas and topping with **slaw** and **cilantro**. Bon appétit!