



15 Minute Meal Kit

### In your box

- 4 oz. Slaw Mix
- 🔪 1 tsp. Sriracha
- 1 Red Bell Pepper
- .84 oz. Mayonnaise
- 2 Green Onions
- 3 oz. Frozen Mangoes
- 2 fl. oz. Cantonese Sweet and Sour Sauce
- 6 Small Flour Tortillas
- Customize It Options**
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Pork
- 10 oz. Steak Strips
- 8 oz. Shrimp

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

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

### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.



# Sweet and Sour Mango Chicken Tacos

with slaw

NUTRITION per serving—Calories: 640, Carbohydrates: 74g, Sugar: 31g, Fiber: 5g, Protein: 36g, Sodium: 1650mg, Fat: 22g, Saturated Fat: 6g  
 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

Mild

## 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 **shrimp**, pat dry. Follow same instructions as chicken in Steps 1 and 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop, if desired. Follow same instructions as chicken in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **ground pork**, follow same instructions as chicken in Step 2, breaking up pork until no pink remains and pork reaches minimum internal temperature, 4-6 minutes.



### 1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken** dry.



### 2. Cook the Chicken Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **red bell pepper**, **white portions of green onions**, and **mango** to hot pan. Stir occasionally, breaking up mango, until pepper is tender, 3-5 minutes.
- Add **chicken**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Stir in **sweet and sour sauce** until combined and heated through, 30-60 seconds.
- Remove from burner.
- While chicken cooks, make slaw and heat tortillas.



### 3. Make the Slaw

- In a mixing bowl, combine **slaw mix**, **mayonnaise**, **Sriracha** (to taste), ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



### 4. Heat 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, filling tortillas with **chicken mixture** and topping with **slaw** and **green portions of green onions**. Bon appétit!