



### In your box

- 2 fl. oz. Creamy Cilantro Sauce
- 2 Roma Tomatoes
- 1 tsp. Cilantro Lime Pepper Salt
- 6 Small Flour Tortillas
- 4 oz. Slaw Mix
- 1 Jalapeño Pepper
- ½ fl. oz. Honey
- 1 oz. Shredded Cheddar-Jack Cheese
- 3 oz. Corn Kernels

### Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### 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



# Jalapeño-Honey Chicken Thigh Tacos

with creamy cilantro slaw

NUTRITION per serving—Calories: 801, Carbohydrates: 69g, Sugar: 16g, Fiber: 6g, Protein: 51g, Sodium: 1634mg, Fat: 37g, Saturated Fat: 9g  
 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

30-40 min.

Cook Within

5 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: **seasoning blend**

### Customize It Instructions

- If using **flank steak**, separate into a single layer, pat dry, and season with half the **seasoning blend**. Follow same instructions as chicken in Steps 2 and 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **shrimp**, follow same instructions as chicken in Steps 1, 2, and 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes.
- If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces and season with half the seasoning blend. Follow same instructions as chicken thighs in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as chicken in Steps 2 and 3, seasoning with half the seasoning blend and breaking up burger until heated through, 4-6 minutes.



### 1. Prepare Ingredients and Make Slaw

- Core **tomatoes** and cut into ½" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- In a mixing bowl, thoroughly combine **slaw mix**, **creamy cilantro sauce**, and a pinch of **salt**. Set aside, at least 10 minutes.
- Pat **diced chicken thighs** dry, and season all over with half the **seasoning blend** (reserve remaining for vegetables). Don't worry about trimming. Excess fat will render while cooking and add flavor.



### 2. Cook the Chicken

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **diced chicken thighs** to hot pan and stir occasionally until lightly browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



### 3. Cook the Vegetables

- Stir **jalapeño** (to taste), **corn**, and remaining **seasoning blend** into hot pan. Then stir occasionally until jalapeño is bright green and corn is browned, 3-5 minutes.
- Stir in **tomatoes** and bring to a simmer. Once simmering, stir occasionally until tomatoes release juices and break down, 5-6 minutes.
- If pan is too dry, add water, 1 Tbsp. at a time, up to 3 Tbsp., until desired consistency is reached.
- Remove from burner and drizzle with **honey**.



### 4. Heat the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds. If tortillas come folded, keep folded.
- Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.



### 5. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **chicken and vegetables, cheese, and slaw**. Bon appétit!