



In your box

- 2 fl. oz. Garlic Sesame Sauce
- 1 Tbsp. Gochujang Red Pepper Paste
- 4 oz. Slaw Mix
- 6 Small Flour Tortillas
- 1½ fl. oz. Creamy Roasted Sesame Dressing
- ½ oz. Seasoned Rice Vinegar
- 5 oz. Sliced Bok Choy
- 1 oz. Wonton Strips

Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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, Cooking Spray
- 2 Mixing Bowls

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.

Oven-Ready



Korean-Style Tacos

with bok choy and sesame slaw

NUTRITION per serving—Calories: 803, Carbohydrates: 67g, Sugar: 16g, Fiber: 3g, Protein: 37g, Sodium: 1676mg, Fat: 42g, Saturated Fat: 10g
 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

20-30 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **chicken breasts**, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Steps 1 and 2, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **shrimp** pat dry. Follow same instructions as steak strips in Steps 1 and 2, baking uncovered in hot oven until shrimp reach minimum internal temperature, 15-20 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Separate **steak strips** into a single layer and pat dry.
- Place steak strips in an even layer in provided tray. Top with **bok choy** and 2 tsp. **olive oil**.



2. Bake Meal and Make Slaw

- Bake uncovered in hot oven until **steak strips** reach a minimum internal temperature of 145 degrees, 12-14 minutes.
- While steak cooks, in a mixing bowl, combine **slaw mix**, **dressing**, and **rice vinegar**. Set aside.



3. Finish the Dish

- Carefully remove tray from oven. Let rest, 3 minutes.
- Drain any excess liquid, if desired.
- In another mixing bowl, combine **garlic sesame sauce** and **gochujang** (to taste). Add garlic-gochujang sauce to steak strip mixture and stir to combine.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Fill tortillas with steak strip mixture and top with **slaw** and **wonton strips**. Bon appétit!