



### In your box

- ¼ oz. Cilantro
- 1 Roma Tomato
- 3 oz. Pineapple Chunks
- 1 Red Onion
- 2 Boneless Skinless Chicken Breasts
- 4 Small Flour Tortillas
- 6 fl. oz. Pineapple Juice
- 2 fl. oz. Teriyaki Glaze
- 2 tsp. Sriracha



## Huli Huli Chicken Tostadas

with pineapple

NUTRITION per serving—Calories: 668, Carbohydrates: 74g, Fat: 19g, Protein: 45g, Sodium: 1744mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**

## 🕒 You will need

Olive Oil, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



1

### Prepare Ingredients and Make Salsa

- Core **tomato** and cut into ¼” dice.
- Coarsely chop **pineapple**.
- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Slice halves into thin strips.
- Pat **chicken breasts** dry. On a separate cutting board, cut chicken into 1” dice.
- Combine tomato, pineapple, cilantro (reserve a pinch for garnish), 1 tsp. **olive oil**, and a pinch of **pepper** in a mixing bowl. Set aside, stirring occasionally to marinate evenly.



2

### Caramelize Onion and Cook Chicken

- Place a medium non-stick pan over medium heat with 1 tsp. **olive oil**.
- Place **onion** in hot pan. Stir occasionally until onion is lightly caramelized, 8-10 minutes.
- Add **chicken** and 1 tsp. **olive oil**. Stir occasionally until chicken is browned and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner. Transfer to a plate.
- Reserve pan; no need to wipe clean.
- While chicken cooks, toast tortillas.



3

### Toast the Tortillas

- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Toast in hot oven until browned and crispy, 5-7 minutes.



4

### Make the Sauce

- Return pan used to cook chicken to medium heat and add **pineapple juice** and **teriyaki glaze**. Bring to a boil.
- Lower to a simmer and stirring occasionally until slightly thickened, 4-5 minutes.
- Remove from burner. Stir in **chicken-onion mixture** and add **Sriracha** (to taste).



5

### Assemble the Tostadas

- Plate dish as pictured on front of card, topping **tortillas** with **chicken** and **salsa**. Drizzle with any remaining **sauce** in pan and garnish with remaining **cilantro**. Bon appétit!