



In your box

.125 oz. Oregano
1 Tbsp. Chile and Cumin Rub
1 Roma Tomato
2 Persian Cucumbers
1 oz. Pitted Kalamata Olives
16 oz. Chicken Thighs
2 oz. Sour Cream
6 Small Flour Tortillas
2 oz. Feta Cheese



Greek Chicken Thigh Tacos

with olive and tomato salsa

NUTRITION per serving—Calories: 878, Carbohydrates: 58g, Fat: 46g, Protein: 54g, Sodium: 1675mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

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!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **oregano**



1

Prepare the Ingredients

- Stem and mince **oregano**.
- Core **tomato** and cut into ¼" dice.
- Trim **cucumbers** and mince.
- Thinly slice **olives**.
- Pat **chicken thighs** dry and, on a separate cutting board, cut chicken into 1" pieces. Season with oregano (reserve a pinch for garnish) and a pinch of **pepper**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



2

Make the Sauce

- Combine **cucumber**, **sour cream**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



3

Make the Salsa

- In another mixing bowl, combine **tomatoes**, **olives**, and a pinch of **pepper**. Set aside.



4

Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and cook undisturbed, 2-3 minutes.
- Stir in **chile and cumin rub**. Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes.
- Remove from burner.



5

Finish the Dish

- Wrap **tortillas** in damp paper towel and microwave, 30-45 seconds.
- Plate dish as pictured on front of card, filling tortillas with **chicken**, **salsa**, **feta**, **sauce**, and remaining **oregano**. Bon appétit!