



In your box

- 1 fl. oz. Seasoned Rice Vinegar
- 6 Small Flour Tortillas
- 14 oz. Diced Chicken Thighs
- 1.3 oz. Chicken Mole Concentrate
- 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 2 oz. Shredded Chihuahua Cheese
- 3 oz. Matchstick Carrots



Chicken Mole Tacos

with pickled jalapeños and carrots

NUTRITION per serving—Calories: 682, Carbohydrates: 56g, Fat: 28g, Protein: 56g, Sodium: 1604mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein*

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt, Pepper

Mixing Bowl, 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



1

Prepare the Ingredients

- Stem **jalapeño**, seed, remove ribs, and slice into thin strips. *Wash hands and cutting board after working with jalapeño.*
- Stem and mince **cilantro**.
- Pat **chicken thighs** dry, and season with a pinch of **salt** and **pepper**.
- *If using **antibiotic-free chicken breasts**, on a separate cutting board, cut into a 1" dice.*



2

Pickle the Vegetables

- Combine **rice vinegar**, **carrots**, **jalapeño**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside at least 10 minutes, stirring once halfway through.
- While vegetables pickle, cook chicken.



3

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 stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- *If using **antibiotic-free chicken breasts**, follow the same cooking times and instructions.*



4

Glaze the Chicken

- Reduce heat to medium.
- Add **chicken mole concentrate** and $\frac{1}{4}$ cup **water** to pan and stir occasionally until chicken is glazed, 2-3 minutes.



5

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Plate dish as pictured on front of card, filling tortillas with **chicken**, **cheese**, and **pickled vegetables** (to taste) and garnishing with **cilantro** (to taste). Bon appétit!