



In your box

2 oz. Water Chestnuts
½ oz. Roasted Peanuts
½ fl. oz. Honey
2 fl. oz. Starport Kung Pao Sauce
3 oz. Matchstick Carrots
5 oz. Sliced Bok Choy
6 Small Flour Tortillas

Customize It Options

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

You will need

Olive Oil, Salt, Pepper
2 Medium Non-Stick Pans, Mixing Bowl



Kung Pao Chicken Thigh Tacos

with bok choy

NUTRITION per serving—Calories: 698, Carbohydrates: 65g, Fat: 24g, Protein: 51g, Sodium: 1214mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

👑 Before you cook

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

- ❑ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. Season same as chicken thighs in Step 1. Follow same instructions as chicken thighs in Step 2.
- If using **shrimp**, pat dry. Season same as chicken thighs in Step 1. Follow same instructions as chicken thighs in Step 2, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **flank steak**, separate steak into a single layer and pat dry. Season same as chicken thighs in Step 1. Follow same instructions as chicken thighs in Step 2, stirring occasionally until no pink remains, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



Prepare the Ingredients

- Coarsely chop **water chestnuts**.
- Pat **chicken thighs** dry, and season all over with a pinch of **salt** and **pepper**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



Cook the Vegetables

- Place another medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **bok choy**, **water chestnuts**, **matchstick carrots**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until lightly browned and tender, 3-5 minutes.
- Remove from burner.



Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- Carefully transfer chicken to a mixing bowl, leaving excess oil in pan. Stir in half the **kung pao sauce** and **honey** until well-coated. Taste, and add remaining kung pao sauce if desired. Set aside.
- While chicken cooks, cook vegetables.



Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.
- Plate dish as pictured on front of card, filling tortillas with **chicken** and **vegetables**, and topping with **peanuts**. Bon appétit!