



In your box

- 1 fl. oz. Tonkatsu Sauce
- 1 fl. oz. Boom Boom Sauce
- 8 oz. Slaw Mix
- ½ oz. Crispy Rice Noodles
- 4 oz. Mandarin Oranges in Juice
- ½ oz. Slivered Almonds
- .40 fl. oz. Tamari Soy Sauce

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts



Grill-Ready

Tonkatsu Grilled Chicken with crunchy Asian slaw

NUTRITION per serving—Calories: 465, Carbohydrates: 34g, Fat: 17g, Protein: 42g, Sodium: 1645mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

10-15 min.

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt**.
- *If using NY strip steak, follow same instructions.*
- Drain **oranges**.
- To bag with **slaw mix**, add drained oranges, **almonds, boom boom sauce, soy sauce**, and a pinch of **salt**. Shake gently to combine.



2

Grill the Chicken

- Place **chicken** on hot grill and cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 minutes per side.
- *If using NY strip steak, follow same instructions, grilling until steak reaches a minimum internal temperature of 165 degrees, 9-11 minutes per side.*
- Remove from grill.



3

Finish the Dish

- Halve **NY strip steak** to serve.
- Plate dish as pictured on front of card, topping **chicken** with **tonkatsu sauce**. Garnish **slaw** with **crispy rice noodles**. Bon appétit!

For a Rainy Day...

- *If cooking indoors, drain oranges. Mix slaw mix, oranges, boom boom sauce, soy sauce, and a pinch of salt in a mixing bowl. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add chicken breasts to hot pan, and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Remove chicken to a plate and tent with foil. Remove from burner. Plate same as above.*