



In your box

- 3 oz. Corn Kernels
- 1 Shallot
- 1 Lime
- 6 Small Flour Tortillas
- 1 Jalapeño Pepper
- 1 Tbsp. Taco Seasoning
- 3 fl. oz. Marinara Sauce
- ¼ oz. Cilantro
- 1 oz. Grated Cotija Cheese

Customize It Options

- 14 oz. Diced Chicken Thighs
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt
- Large Non-Stick Pan, Microwave-Safe Bowl



Chicken Thigh Tinga Tacos

with pickled shallot and jalapeño

NUTRITION per serving—Calories: 671, Carbohydrates: 64g, Fat: 24g, Protein: 52g, Sodium: 1612mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

5 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 cut into 1" dice. Follow same instructions as chicken thighs.
- If using **diced chicken breasts**, follow same instructions as chicken thighs.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel and mince **shallot**.
- Coarsely chop **cilantro** (no need to stem).
- Quarter **lime**. Juice three quarters and cut fourth quarter into small wedges.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Pat **chicken thighs** dry. Don't worry about trimming. Excess fat will render while cooking and add flavor.



2

Pickle the Vegetables

- Combine **shallot, jalapeño, lime juice**, 1 Tbsp. **water**, and a pinch of **salt** in a microwave-safe bowl. Microwave, 30 seconds.
- Stir, then set aside at least 5 minutes.
- While shallot and jalapeño pickle, cook chicken.



3

Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook undisturbed, 3 minutes.
- Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes.
- Add **corn** and **seasoning blend** and stir until combined, 60-90 seconds.
- Stir in **marinara** and remove from burner.



4

Heat the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



5

Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **chicken mixture**, squeezing **lime wedges** over to taste, and topping with **pickled vegetables** (to taste), **cheese**, and **cilantro**. Bon appétit!