



Filipino-Style Chicken Tacos

with Corn Tortillas & Red Cabbage Slaw



40-50min



2 Servings

Sisig is a beloved street food in the Philippines, consisting of seasoned, chopped meat served in soft corn tortillas—and it's the inspo for tonight's dinner! For our take, we toss chicken breasts in a lively post-cooking marinade that balances aromatics with fresh jalapeños, tamari, and a touch of sugar. We serve it up in warm tortillas with crisp cabbage slaw. It's the perfect sweet, savory, and spicy bite.

What we send

- 1 lemon
- 1 jalapeño chile
- 1 oz fresh ginger
- garlic
- 1 yellow onion
- 6 (6-inch) corn tortillas
- 1 lb red cabbage
- 2 (1 oz) sour cream ⁷
- 2 (½ oz) tamari soy sauce ⁶
- 12 oz pkg boneless, skinless chicken breasts

What you need

- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt

Tools

- medium skillet

Allergens

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 45g, Carbs 70g, Protein 49g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Squeeze **2 tablespoons lemon juice** into a medium bowl; cut any remaining lemon into wedges. Thinly slice **¼-½ of the serrano pepper** (depending on heat preference); add to bowl with lemon juice. Finely chop **2 teaspoons peeled ginger** and **1 teaspoon garlic**. Coarsely chop **onion**. Wrap **tortillas** in foil.



4. Cook chicken

Place foil-wrapped **tortillas** on center oven rack to warm while you cook **chicken**.

Pat chicken dry and pound to ½-inch thickness, if necessary; season all over with **salt**.

Heat **1 tablespoon oil** in same skillet over medium-high. Cook chicken, turning once, until browned and cooked through, 6-8 minutes. Transfer to a cutting board and let rest for 5 minutes.



2. Prep slaw

Halve **cabbage**, remove and discard core; slice one half into thin ribbons (save rest for own use).

In a separate medium bowl, whisk to combine **1 packet sour cream**, **1½ tablespoons each of oil and vinegar**, and **¼ teaspoon sugar**; add sliced cabbage and toss to combine. Season to taste with **salt**.



5. Shred chicken

Use two forks to shred **chicken** into large pieces. Add shredded chicken to **marinade**, and stir to coat.



3. Prep marinade

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **onions** and **a pinch of salt**; cook, stirring, until browned and crispy, 4-5 minutes. Add **garlic** and **ginger**; cook until fragrant, 30 seconds. Transfer aromatics and any **oil** to bowl with **lemon juice**; stir in **tamari**, **1½ tablespoons sugar**, and **1 tablespoon vinegar**. Season to taste with **salt**.



6. Assemble & serve

Top **tortillas** with **some of the slaw**, **chicken and marinade**. Squeeze **remaining sour cream** over and serve with **lemon wedges** on the side for squeezing over top. Serve **remaining slaw** alongside. Enjoy!