



Fast! Chicken Bánh Mì Tacos

with Spicy Mayo & Mint



20-30min



2 Servings

Bánh mì are Vietnamese sandwiches characterized by fresh or pickled veggies, herbs (like mint or cilantro), and protein. This recipe is our twist on that tradition, using flour tortillas to take tacos to a unique place. The vibrant result is a chicken bánh mì-taco mash-up that is just as fun and flavorful as it sounds. Feel free to leave the hot sauce out of the mayo for delicate taste buds!

What we send

- 2 (½ oz) tamari soy sauce ¹
- ½ oz honey
- 10 oz pkg chicken breast strips
- 1 cucumber
- 1 carrot
- ¼ oz fresh mint
- 1 oz rice vinegar
- 2 oz mayonnaise ^{2,1}
- 6 (6-inch) flour tortillas ^{1,3}
- 2 pkts Sriracha

What you need

- sugar
- kosher salt
- neutral oil

Tools

- small saucepan
- medium skillet
- microwave

Allergens

Soy (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 37g, Carbs 67g, Protein 42g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Marinate chicken

In a large bowl or shallow baking dish, combine **all of the tamari** and **honey**, stirring until honey dissolves. Add **chicken** to the marinade and turn to coat. Set aside to marinate until step 5.



4. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Remove **chicken** from marinade, pat dry, and add to skillet. Cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until chicken is cooked through, about 2 minutes more.



2. Prep vegetables

Halve **cucumber** lengthwise, then thinly slice into half moons. Scrub **carrot**, then slice on an angle as thinly as possible. Place in a large heatproof bowl. Pick **mint leaves** from **stems** and add leaves to bowl; discard stems.



3. Pickle veggies

Heat **rice vinegar** in a small saucepan until boiling. Remove from heat and add **1 tablespoon sugar** and **1 teaspoon salt**, stirring to dissolve. Pour over **vegetables** and toss to combine. Set aside until ready to serve.

In a small bowl, whisk together **mayonnaise** and **chili garlic sauce** (depending on your heat preference).



5. Warm tortillas

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through. Spread **some of the spicy mayo** on each **tortilla** and top with **chicken** and **vegetables**.



6. Serve

Enjoy!