



ONE POT

NO ADDED DAIRY

Grilled Chicken Banh Mi Tacos

with Cabbage Slaw & Pickled Vegetables



30-40min



2 Servings

Don't have a grill or grill pan? That's okay, the chicken is just as tasty when seared in a skillet. Heat 1 tablespoon oil in a skillet over medium-high, add chicken and cook until golden-brown and cooked through, 3-4 minutes per side. Toast the tortillas in a dry skillet, or preheat the oven broiler with rack in the center; warm tortillas directly on the oven rack, about 1 minute per side.

What we send

- 1 carrot
- garlic (use 1 large clove)
- 1½ lbs cabbage (use half)
- ¼ oz fresh cilantro
- 2 oz mayonnaise ^{3,6}
- 1 pkt Sriracha ¹⁷
- 6 (6-inch) flour tortillas ^{1,6}
- 12 oz pkg boneless, skinless chicken breasts
- 1.8 oz hoisin sauce ^{1,6,11}

What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & pepper
- neutral oil, such as vegetable

Tools

- box grater
- grill or grill pan

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 34g, Carbs 84g, Protein 53g



1. Prep pickles

Heat a grill to high, if using. Peel **cucumber**, halve lengthwise, and thinly slice into half-moons. Grate **carrot** on the large holes of a box grater. Peel and finely chop **1 teaspoon garlic**. In a medium bowl, whisk to combine garlic, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Add carrots and cucumbers; let sit until step 6, stirring occasionally.



4. Grill chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Lightly **oil** grill grates or pan, then add chicken and cook until lightly charred and almost cooked through, about 2 minutes per side.



2. Prep slaw

Halve **cabbage** through the core. Remove and discard outermost leaves, then thinly slice one half crosswise into thin ribbons (save remaining half for own use). Coarsely chop **cilantro leaves and stems** together. In a medium bowl, whisk to combine **mayonnaise**, **Sriracha**, and **half of the cilantro**. Stir in sliced cabbage. Season to taste with **salt** and **pepper**.



5. Glaze chicken

Brush **chicken** with **hoisin sauce** and cook (brushing again after flipping) until sauce is caramelized and **chicken** is cooked through, 1-2 minutes more per side.



3. Grill tortillas

Heat a grill pan over high, if using. Add **tortillas** to grill or grill pan, in batches, and cook until lightly charred on one side, about 1 minute (watch closely). Transfer tortillas to foil or a clean kitchen towel and wrap to keep warm.



6. Finish & serve

Thinly slice **grilled chicken** and serve in **grilled tortillas**. Top **grilled chicken** **bahn mi tacos** with **pickled vegetables** and **remaining cilantro**. Serve **slaw** on the side. Enjoy!