



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

What you need

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

Tools

- box grater
- grill or grill pan

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). 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. Coarsely grate **carrot** on the large holes of a box grater. Finely chop **1 teaspoon garlic**. In a medium bowl, whisk together **chopped garlic, 2 tablespoons vinegar**, and **1 tablespoon sugar**; season with **salt**. Add carrots and cucumbers. Let sit until step 6, stirring occasionally.



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**.



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.



4. Grill chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if desired; season all over with **salt and pepper**. Carefully, lightly **oil** grill grates or pan, then add chicken to grill or grill pan and cook until lightly charred and almost cooked through, about 2 minutes per side.



5. Glaze chicken

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



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!