



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 in these tasty banh mi tacos is just as tasty when cooked 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
- 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 boneless, skinless chicken breasts
- 1 pkt hoisin sauce ^{1,6,11}

What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground 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 770kcal, Fat 31g, Carbs 78g, Protein 50g



1. Prep pickles

Heat a grill to high, if using. Peel **cucumber**; halve lengthwise and thinly slice into half-moons. Coarsely grate **carrot** on large holes of box grater. Finely chop **1 teaspoon garlic**. In a medium bowl, whisk to combine **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**. 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; pound to an even ½-inch thickness, if necessary. Season all over with **salt** and **pepper**. Carefully, lightly **oil** grill grates or pan; add chicken 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 **chicken** and serve in **tortillas**. Top **grilled chicken bahn mi tacos** with **pickled vegetables** and **remaining cilantro**. Serve **slaw** on the side. Enjoy!