



Recipes

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Thai Peanut Chicken Taco

Serves 1

Ingredients:

12 each 6" Whole Grain Flour Tortillas (24861)
Thai Coconut Marinated Chicken Tenders , see related recipe
6 oz. vol. Prepared Thai Peanut Sauce
5 oz. Red Cabbage , thinly sliced
4 each medium Carrots , peeled and 4" julienned strips
5 oz. Mung Bean Sprouts
3.5 oz. chopped Roasted Peanuts
1/2 bunch Fresh Cilantro
12 each Fresh Limes Wedges

Directions:

1. For 1, 2 taco portion: Begin by warming 2 Mission® 6" Whole Grain Tortillas according to package instructions.
 2. Lay 3 pieces of grilled chicken in the middle of each tortilla, and then start garnishing.
 3. First, drizzle approx. .5 oz. (1 tbsp) of peanut sauce over chicken, next add .5 oz (2 tbsp) of sliced cabbage, next .3 oz (1 tbsp) of carrots, next .5 oz (2 tbsp) bean sprouts, next .3 oz (1 tbsp) chopped peanuts, and to finish a few hand-picked cilantro leaves and one lime wedge.
 4. Repeat for remaining tacos. Enjoy.
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Thai Coconut Marinated Chicken Tenders

Serves 1

Ingredients:

1 can (13.66 oz.) Lite Coconut Milk
.5 oz. Red Curry Paste
1 tsp. Ground Ginger
1 each Lime , juiced
.5 oz. Brown Sugar
20 each Boneless Chicken Tenderloins
Kosher Salt , to taste
Ground Black Pepper , to taste

Directions:

1. Add ingredients to a mixing bowl and whisk to blend.
2. Pour marinade over chicken tenders and marinate for up to 8 hours.
3. After marinating, pre-heat a grill to medium-high heat. Wipe off excess marinade and season the chicken with salt and pepper, grill each tender for 3-4 minutes a side or until completely cooked through. Slice each tender in half on the bias. Hold hot for assembly.