



## Asian Chicken Lettuce Wraps

Prep Time: 15 min

Cook Time: 20 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

310 calories

15 g fat

450 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

- 1.5 lbs. Ground Chicken
- 1 TB Olive Oil\*\*
- 2 Garlic Cloves, minced
- 1 Cup Onion, diced
- 1/4 Cup Hoisin Sauce
- 2 TB Low Sodium Soy Sauce
- 1 TB Rice Wine Vinegar
- 1 TB Fresh Ginger, grated
- 1 TB Sriracha, or to taste
- 1 (8oz. Can) Whole Water Chestnuts, drained and diced
- 2 Green Onions, thinly sliced
- 1 Head Butter Lettuce Leaves

### DIRECTIONS:

1. Heat **1TB olive oil** in a sauté pan over medium high heat. Add **ground chicken** and cook until browned, 5-8 minutes, making sure to crumble the chicken as it cooks.
2. Mince the **garlic** and peel and grate the **ginger**. To the **browned ground chicken**, stir in the minced **garlic, onion, hoisin sauce, soy sauce, rice wine vinegar**, grated **ginger**, and **Sriracha** (to taste). Sauté stirring frequently until the onions have become translucent and everything is well combined, 2-3 minutes.
3. Drain and dice the **water chestnuts** and thinly slice the **green onions**. Add the diced **water chestnuts** and sliced **green onions** to the pan. Stir for 1-2 minutes until everything is well combined.
4. Separate the **lettuce leaves** into whole leaves from the head. Rinse and dry the leaves.
5. To serve, spoon several tablespoons of the chicken mixture into the center of the lettuce leaf (taco style).

*Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.*

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## Carne Asada (Beef) Tacos

Prep Time: 2 hours, or day before

Cook Time: 20 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

658 calories

44.9 g fat

608 mg sodium



### INGREDIENTS: \*\* Items not included in kit

- 1.5 lbs. Beef Strips
- 2 TB Olive Oil\*\*
- 8 Corn Tortillas

#### Marinade Ingredients:

- 2 Limes, juiced
- 4 Garlic Cloves, minced
- 1 Cup Fresh Cilantro, chopped
- 1/2 tsp Salt\*\*
- 1/4 tsp Black Pepper\*\*
- 1/4 Cup Vegetable Oil\*\*
- 1 Jalapeno, minced (remove seeds and ribs for less heat, wash hands immediately after and do not touch eyes)
- 2 TB White Vinegar

#### Toppings:

- 1 Cup Shredded Cheddar Cheese
- 1/2 Pint Cherry Tomatoes
- 1 Avocado, peeled pitted and diced or sliced
- Fresh Cilantro, chopped
- Green Onions, sliced

### DIRECTIONS:

1. Marinade Prep: Juice the **limes**, mince the **garlic**, chop **1 cup cilantro**, dice **jalapeno** (remove the seeds and ribs for less heat and wash hands immediately after and do not touch your eyes).
2. Place all the **marinade ingredients** in a large Ziploc bag. Shake to mix well. Add the **beef strips** and marinate for 2 hours or up to overnight.
3. Heat a large pan over medium high heat. Add **2TB olive oil** then using tongs remove the **beef strips** from the marinade bag and cook until the beef is seared and no longer pink. Discard the marinade.
4. Toppings Prep: Halve the **cherry tomatoes**, prepare the **avocado** and dice or slice the flesh, chop the remaining **1/4 cup cilantro**.
5. Warm each **tortilla** on a pan over medium heat 30 seconds per side OR in the microwave on a plate, stack the tortillas and cover with a damp paper towel and microwave 30 seconds or until warmed.
6. To serve, place some beef into the warmed tortilla and top with the shredded cheese, diced tomatoes, avocado, and cilantro.

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