



THAI CHICKEN TACOS WITH PEANUT SAUCE



Makes 12 Tacos



INGREDIENTS

24 Mission[®] Street Tacos Corn Tortillas, warmed
½ cup creamy unsweetened peanut butter
2 tbsp. soy sauce
1 tbsp. fresh lime juice
1" piece fresh ginger, peeled and minced
1 garlic clove, minced
¼ tsp. red pepper flakes
1 tbsp. vegetable oil
2 chicken breasts, boneless and skinless, cut into ½" cubed chunks (about 1 pound)
½ tsp. salt
2 cups red cabbage, finely shredded
1 red bell pepper, seeded and very thinly sliced
1 large carrot, peeled and shredded
½ cup cilantro, chopped
Chopped green onion



RECIPE INSTRUCTIONS

1. In a large skillet heat oil over medium-high. Add chicken and salt and cook. Stir until cooked through, about 5 minutes.
2. In a medium saucepan over medium-low whisk together peanut butter, soy sauce, lime juice, ginger, garlic, red pepper flakes, and ½ of cup water. Keep warm, whisking occasionally.
3. Serve chicken with 2 stacked tortillas per taco. Top with cabbage, pepper, carrot, cilantro, and green onion. Drizzle tacos with peanut sauce.