



Ginger Chicken Street Taco

a recipe from Georgia School Nutrition Program

YIELDS: 8 tacos

PREP TIME: 45 minutes

CATEGORY: Entree

Ingredients:

- ¼ cup low-sodium soy sauce
- ½ teaspoon sesame oil
- 2 tablespoons fresh ginger, minced
- 2 cloves garlic, minced
- 1 tablespoon honey
- ¼ teaspoon ground black pepper
- ¼ teaspoon red pepper flakes (optional)
- 1-pound boneless skinless chicken breasts, rough chop
- 1 ¼ cup pickled vegetables, see sub recipe
- 1 large red pepper cut into matchsticks
- 1 cup red cabbage, matchstick size shred
- 1 sprig of green onions cut into matchstick size
- 8 six-inch flour tortillas
- ¼ cup lite mayonnaise
- 1 tablespoon sriracha

Steps:

1. In a medium bowl, mix the soy sauce, honey, sesame oil, ginger, garlic, black pepper, and optional red pepper flakes. Place the chicken in the bowl, cover and place in cooler (**41° or below, CCP**) and let it marinate for 30 minutes to an hour.
2. Place mayonnaise and sriracha in a separate container and mix well. Place into squeeze bottle or piping bag and reserve in cooler (**41° or below, CCP**) for service.
3. When the chicken is marinated, heat a skillet with the olive oil over medium-high heat. Once the pan is hot, cook the chicken breasts (about 7-10 minutes, depending on the size of the chicken pieces) until starts to brown and liquid is reduced and absorbed. (**165° has been obtained, CCP**)
4. While chicken is cooking, place tortillas in a pan and cover. Then hold in warming cabinet.

TOOLS AND EQUIPMENT:

Measuring spoons, measuring cups, mixing bowls, whisk, cutting board, Chef's knife, skillet, stainless food pan, plastic wrap

SERVING INFORMATION:

2 tacos per serving:

1 tortilla, 1oz chicken (**135° or higher, CCP**). Then top with pickled vegetables, cabbage, red pepper, and green onions (ensure to get a bit of all the veggies, (approx. 1 to 1 ½ oz per taco) and top with a drizzle of the sriracha mayonnaise.

NUTRITION INFORMATION

SERVING: 2 tacos

CALORIES: 234 kcals **CARBOHYDRATES:** 28g

PROTEIN: 17g **FAT:** 7g **SATURATED FAT:** 2g

CHOLESTEROL: 0 mg **SODIUM:** 650mg

FIBER: 3g **SUGAR:** 15g

VITAMIN A: 4757 IU **VITAMIN C:** 70 mg

CALCIUM: 63 mg **IRON:** 2mg