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 (41º 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 (41º 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. (165º has been obtained, CCP)

4. While chicken is cooking, place tortillas in a pan and cover. Then hold in warming cabinet.

SERVING INFORMATION:

2 tacos per serving:

- 1 tortilla, 1oz chicken (135º 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

<table>
<thead>
<tr>
<th>SERVING: 2 tacos</th>
<th>CALORIES: 234 kcals</th>
<th>CARBOHYDRATES: 28g</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROTEIN: 17g</td>
<td>FAT: 7g</td>
<td>SATURATED FAT: 2g</td>
</tr>
<tr>
<td>CHOLESTEROL: 0 mg</td>
<td>SODIUM: 650mg</td>
<td></td>
</tr>
<tr>
<td>FIBER: 3g</td>
<td>SUGAR: 15g</td>
<td></td>
</tr>
<tr>
<td>VITAMIN A: 4757 IU</td>
<td>VITAMIN C: 70 mg</td>
<td></td>
</tr>
<tr>
<td>CALCIUM: 63 mg</td>
<td>IRON: 2mg</td>
<td></td>
</tr>
</tbody>
</table>

Tools and Equipment:
Measuring spoons, measuring cups, mixing bowls, whisk, cutting board, Chef’s knife, skillet, stainless food pan, plastic wrap

Document provided by the Georgia Department of Education School Nutrition Program
This institution is an equal opportunity provider.