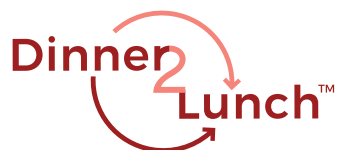




KOREAN CHICKEN TACOS - DINNER

CHICKEN STIR-FRY - LUNCH



COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

DINNER	TOTAL: 40 MIN	CALORIES: 570
LUNCH	TOTAL: 5 MIN	CALORIES: 420

INGREDIENTS FOR: 2-person | 4-person

- | | | | | | |
|---|---|--|--|--|---|
| 
Scallions
4 6 | 
Long Green Pepper
1 1 | 
Jasmine Rice
½ Cup ½ Cup | 
Sour Cream
(Contains: Milk)
2 TBSP 4 TBSP | 
Chicken Cutlets
20 oz 30 oz | 
Bulgogi Sauce
(Contains: Soy, Wheat)
4 oz 8 oz |
| 
Bell Pepper* | 
Lime
1 2 | 
Red Cabbage
4 oz 8 oz | 
Sriracha
1 tsp 2 tsp | 
Soy Sauce
(Contains: Soy)
2 TBSP 2 TBSP | 
Flour Tortillas
(Contains: Wheat)
6 12 |

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

BUST OUT • Small pot • Medium bowl • Small bowl • Large pan • Paper towels • Large bowl • 2 Plastic containers
• Sugar (½ tsp | 1 tsp) • Vegetable oil (5 tsp | 10 tsp) • Butter (2 TBSP | 4 TBSP) (Contains: Milk)

DINNER



1 PREP AND COOK RICE

Wash and dry all produce. Trim, then thinly slice **scallions**, separating greens and whites. Core, seed, and thinly slice **bell and green peppers**. Halve **lime**, cutting one half into wedges. Bring **1 cup water** and a pinch of **salt** to a boil in a small pot. Once boiling, stir in **rice**. Lower heat, reduce to a gentle simmer, and cover. Cook until tender, 12-14 minutes. Keep covered off heat until you're ready to pack lunch.



2 MARINATE SLAW AND MAKE CREMA

Squeeze juice from **lime half** into a medium bowl. Add **½ tsp sugar** and stir until dissolved. Add half the **scallion whites** and a quarter of the **cabbage**. Season with **salt** and **pepper**, then toss to coat. Set aside, tossing every now and then. In a small bowl, mix **sour cream** and **sriracha** (to taste). Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture has a drizzling consistency.



3 COOK CHICKEN

Heat a large drizzle of **oil** in a large, preferably nonstick pan over medium-high heat. Pat **chicken** dry with a paper towel and season with **salt** and **pepper**. Add to pan and cook until browned on surface and no longer pink in center, 3-5 minutes per side. Remove from pan and set aside. Let chicken rest about 3 minutes, then slice into thin strips. Wipe out pan with a paper towel.



4 MAKE CHICKEN STIR-FRY

Heat a large drizzle of **oil** in the same pan over medium-high heat. Add **bell and green peppers**. Cook, tossing, until softened, 3-5 minutes. Toss in remaining **scallion whites** and cook 1 minute more. Stir in half the **chicken**, **2 TBSP butter**, and **soy sauce**. Transfer mixture to a large bowl and set aside until you're ready to pack lunch. Wipe out pan with a paper towel. Heat another drizzle of **oil** in same pan over medium-high heat.



5 FINISH AND SERVE DINNER

Add rest of **cabbage** to pan. Cook, tossing, until softened, 2-3 minutes. Squeeze in juice of **1 lime wedge**. Reduce heat to low, then stir in **bulgogi sauce** and remaining **chicken**. Remove pan from heat. Wrap **tortillas** in a moist paper towel. Microwave on high until warm, about 1 minute. Fill tortillas with bulgogi chicken. Garnish with **slaw**, then drizzle with **crema** and any leftover **sriracha** to taste. Garnish with half the **scallion greens**. Serve with remaining **lime wedges**.

LUNCH



6 FINISH AND SERVE

Fluff **rice** with a fork and divide between reusable containers. Arrange **chicken stir-fry** next to rice and sprinkle with remaining **scallion greens**. Keep refrigerated until ready to eat. Microwave on high for 1-2 minutes before enjoying.