

Coconut Curry Chicken Tacos ?

Cooking Instructions

This dish has 4 parts: Chicken, Tortillas, Cilantro Sauce, and Fresh Slaw.

Fresh Slaw: Keep refrigerated until ready to serve.

Cilantro Sauce: Thaw Cilantro Sauce and shake well to emulsify.

QuickThaw: QuickThaw chicken by submerging the well-sealed bag in warm water for 10–15 minutes.

Chicken Cooking Method: QuickThaw/Stovetop

Chicken: Add a little oil to a saucepan and heat over medium heat. Once the saucepan is hot, add contents of chicken bag. Sauté chicken, stirring occasionally, for 8–10 minutes. Add 1/2 cup water, lower heat, and simmer, covered, stirring occasionally, for approximately 30 minutes, until chicken is tender enough to shred with a fork and sauce is reduced to creamy consistency. If chicken/sauce seems too dry, add a little more water. Once chicken is tender, use forks to shred and mix it well into the sauce.

Tortillas: Warm tortillas before serving.

Assemble: Spoon shredded chicken into tortillas and drizzle with Cilantro Sauce. Top with fresh cabbage-carrot blend.

Internal temp: 165°F.

Serving Suggestions: Serve with slaw and pineapple. Sauvignon Blanc.

Please Note: Cooking times are estimates and vary based on your actual stovetop, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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