



ASIAN CHICKEN TACOS YOUR WAY

SERVES: 6



INGREDIENTS

1½ lbs (700 g) chicken tenders
12 hard yellow taco shells

SAUCE

1 cup (250 mL) ketchup
2½ tbsp (37 mL) **Asian Seasoning Mix**
2 tbsp (30 mL) cider vinegar
2 tbsp (30 mL) brown sugar
1 tbsp (15 mL) low-sodium soy sauce

TOPPERS

½ cup (125 mL) fresh cilantro leaves
¼ cup (50 mL) dry-roasted peanuts
3 green onions
1 large carrot

1. Combine 1 cup (250 mL) of ketchup, 2½ tbsp (37 mL) of **Asian Seasoning Mix**, 2 tbsp (30 mL) of brown sugar, 2 tbsp (30 mL) of cider vinegar, and 1 tbsp (15 mL) of low-sodium soy sauce in the **Deep Covered Baker**. Add 1½ lbs (700 g) of chicken tenders and thoroughly combine with the **Small Mix 'N Scraper**®. Microwave, covered, on HIGH for 8–11 minutes, or until the internal temperature of the chicken reaches 165°F (74°C).
2. Use the **Silicone Oven Mitt Set** to carefully remove the baker from the microwave to a **Stackable Cooling Rack**. Scoop the **Salad Chopper** under the chicken and cut it into small pieces. Replace the lid to keep the chicken warm until the taco shells are toasted.
3. Arrange the taco shells on a **Medium Sheet Pan** and heat them according to the package oven directions. Fill each taco shell with about ¼ cup (50 mL) of the chicken mixture and add toppers (*from Station #2*) before serving.
4. Use a **Vegetable Peeler** to peel 1 large carrot, then julienne with the **Julienne Peeler** on a **Flexible Cutting Mat**. Thinly slice 3 green onions using the **Utility Knife**. Place the sliced julienned carrots and sliced green onions in separate **1-cup (250-mL) Prep Bowls**.
5. Place ½ cup (125 mL) of fresh cilantro leaves into a **1-cup (250-mL) Prep Bowl**. Snip the cilantro with the **Professional Shears**. Use the **Food Chopper** to coarsely chop ¼ cup (50 mL) of dry-roasted peanuts. Transfer the snipped cilantro and chopped peanuts to **1-cup (250-mL) Prep Bowls**. Place all four prep bowls with toppers on a **Medium Entertaining Platter** and take them to **Station #1**.

COOK'S TIPS: Try swapping the Asian Seasoning Mix for Smoky Barbecue Rub, Jamaican Jerk Rub, or Chipotle Rub for a tasty alternative.

U.S. Nutrients per serving (2 tacos): Calories 355, Total Fat 10 g, Saturated Fat 2 g, Cholesterol 72 mg, Sodium 950 mg, Carbohydrate 37 g, Fiber 3 g, Protein 30 g



HOST SHOPPING LIST & PRODUCT PACKING CHECKLIST

DURING THE SECOND CONTACT WITH THE HOST

Share the shopping list for recipe ingredients with your host. You can post the shopping list when you set up the cooking party on Consultant's Corner. Your host can find it using their Host Tools, or just copy the list below and paste it into an email.

½ cup (125 mL) fresh cilantro leaves
3 green onions
1 large carrot
½ lbs (700 g) chicken tenders

12 hard yellow taco shells
¼ cup (50 mL) dry-roasted peanuts
1 cup (250 mL) ketchup
2 tbsp (30 mL) cider vinegar

2 tbsp (30 mL) brown sugar
1 tbsp (15 mL) low-sodium soy sauce

PACK UP YOUR PRODUCTS

Use this product checklist to pack your tote.

- | | | |
|--|---|---|
| <input type="checkbox"/> Deep Covered Baker | <input type="checkbox"/> Measuring Cup Set (¼-cup/50-mL and ½-cup/125-mL sizes) | <input type="checkbox"/> Salad Chopper |
| <input type="checkbox"/> 1-cup (250-mL) Prep Bowls (4) | <input type="checkbox"/> Measuring Spoon Set (½-tbsp/7-mL and 1-tbsp/15-mL sizes) | <input type="checkbox"/> Silicone Oven Mitt Set |
| <input type="checkbox"/> Asian Seasoning Mix | <input type="checkbox"/> Medium Entertaining Platter | <input type="checkbox"/> Small Mix 'N Scraper® |
| <input type="checkbox"/> Flexible Cutting Mat Set | <input type="checkbox"/> Medium Sheet Pan | <input type="checkbox"/> Stackable Cooling Rack |
| <input type="checkbox"/> Food Chopper | <input type="checkbox"/> Professional Shears | <input type="checkbox"/> Utility Knife |
| <input type="checkbox"/> Julienne Peeler | | <input type="checkbox"/> Vegetable Peeler |
| <input type="checkbox"/> Measure-All® Cup | | |



ADDITIONAL TOTE PACKING LIST ITEMS

- Any additional products you want to show off
- Station Cards for each recipe station
- Apron
- Laptop, smartphone, or tablet
- At least two Party Planning Folders (host packets)
- Catalogs and guest order forms
- Guest special flyer
- Drawing Slips—if you plan on doing a drawing
- Pens
- Life Tastes Great* brochures

EXPERT TIP: Include your name and contact information on all catalogs and handouts.



ARRIVE EARLY, SET UP & CONNECT WITH YOUR HOST

ARRIVE ABOUT 30 MINUTES BEFORE THE PARTY

1. Greet the host and check out where you can do recipe prep.
2. Do a quick recipe ingredient inventory. If something is missing, there's still time for the host to call a guest and ask them to bring it.
3. Unpack your tote and set up products and ingredients at the stations.
4. Confirm Wi-Fi access and password for order-taking.

STATION #1:

make sauce, cook chicken & toast shells

Recipe Ingredients:

- 1½ lbs (700 g) chicken tenders
- 12 hard yellow taco shells
- 1 cup (250 mL) ketchup
- 2½ tbsp (37 mL) **Asian Seasoning Mix**
- 2 tbsp (30 mL) cider vinegar
- 2 tbsp (30 mL) brown sugar
- 1 tbsp (15 mL) low-sodium soy sauce

Tools Needed:

- Deep Covered Baker
- Asian Seasoning Mix
- Measure-All® Cup
- Measuring Cup Set (¼-cup/50-mL size)
- Measuring Spoon Set (½-tbsp/7-mL and 1-tbsp/15-mL sizes)
- Medium Sheet Pan
- Salad Chopper
- Silicone Oven Mitt Set
- Small Mix 'N Scraper®
- Stackable Cooling Rack

STATION #2:

prepare toppings & finish tacos

Recipe Ingredients:

- ½ cup (125 mL) fresh cilantro leaves
- ¼ cup (50 mL) dry-roasted peanuts
- 3 green onions
- 1 large carrot

Tools Needed:

- 1-cup (250-mL) Prep Bowls (4)
- Flexible Cutting Mats
- Food Chopper
- Julienne Peeler
- Measuring Cup Set (½-cup/125-mL size)
- Medium Entertaining Platter
- Professional Shears
- Utility Knife
- Vegetable Peeler



STATION #1: *make sauce, cook chicken & toast taco shells*

Make the sauce and cook the chicken:

1. Use the dry side (**red writing**) of the **Measure-All® Cup** to add 1 cup (250 mL) of ketchup to the **Deep Covered Baker**. Then use the **Measuring Spoon Set** to add 2½ tbsp (37 mL) of **Asian Seasoning Mix**, 2 tbsp (30 mL) of brown sugar, 2 tbsp (30 mL) of cider vinegar, and 1 tbsp (15 mL) of low-sodium soy sauce to the **baker**. Add 1½ lbs (700 g) of chicken tenders and thoroughly combine with the **Small Mix 'N Scraper®**. Microwave, covered, on HIGH for 8–11 minutes, or until the internal temperature of the chicken reaches 165°F (74°C).

Chop the chicken:

2. Use the **Silicone Oven Mitt Set** to carefully remove the baker from the microwave to a **Stackable Cooling Rack**. Scoop the **Salad Chopper** under the chicken and cut it into small pieces. Replace the lid to keep the chicken warm until the taco shells are toasted.

Toast the taco shells:

3. Arrange the taco shells on a **Medium Sheet Pan** and heat them according to the package oven directions. Fill each taco shell with about ¼ cup (50 mL) of the chicken mixture and add toppers from **Station #2** just before serving.



STATION #2: *prepare toppers & finish tacos*

Peel and julienne the carrots, slice green onions:

1. Use the **Vegetable Peeler** to peel 1 large carrot, then julienne with the **Julienne Peeler** on a **Flexible Cutting Mat**. Thinly slice 3 green onions using a **Utility Knife**. Place the sliced julienned carrots and sliced green onions in separate **1-cup (250-mL) Prep Bowls**.

Chop the peanuts and assemble the tacos:

2. Place ½ cup (125 mL) of fresh cilantro leaves into a **1-cup (250-mL) Prep Bowl**. Snip the cilantro with the **Professional Shears**. Use the **Food Chopper** to coarsely chop ¼ cup (50 mL) of dry-roasted peanuts. Place all the bowls with toppers on the **Medium Entertaining Platter** and take them to **Station #1**.