

# SOY-GINGER GLAZED CHICKEN TACOS WITH CILANTRO LIME SLAW

YIELD: 100 SERVINGS, 2 TACOS PER SERVING

Chef Sam Icklan

These tacos were born out of food we eat at home. The chicken is braised in a rich soy and fresh ginger broth until it is fall apart tender. We then shred the meat and let it soak up all the juices from the braising liquid. For this recipe we are using the meat in tacos. We pair the chicken with a tangy slaw to give it crunch and top with fresh lime juice and pickled red onions. The lime and pickled onions are beautiful garnish but play an even more important role as delicious accents to the tacos.

## INGREDIENTS

- 200 6" whole wheat tortillas

### FOR CHICKEN

- 12.5# pulled chicken or turkey, thawed from frozen
- 1 gallon low-sodium chicken stock
- 1 quart low-sodium soy sauce
- 2 cups brown sugar
- 1# fresh ginger root, peeled and minced
- 16 cloves fresh peeled garlic, minced
- 1 cup fresh lime juice (approx. 10 limes)
- ¼ cup fresh orange juice (approx. 2 oranges)
- ½ cup Sriracha sauce
- ¼ cup + 2 Tbsp. apple cider vinegar

### FOR SLAW

- 6# coleslaw mix (green cabbage, red cabbage, shredded carrots)
- 2 bunches fresh cilantro, finely chopped
- 2 bunches fresh scallions, thinly sliced on the bias
- 1 ½ cups low-fat mayo
- 2 cups apple cider vinegar
- ½ cup granulated sugar
- ½ tsp ground black pepper

### FOR SIDES

- ½ tsp ground black pepper
- 6 red onions, thinly sliced (on a mandolin or meat slicer)
- 1 quart apple cider vinegar
- 1 quart water
- ½ cup white sugar
- 13 fresh limes, cut into 8 wedges each

## DIRECTIONS

1. Pre-heat oven to 350F. In deep hotel pans, combine chicken, chicken stock, soy sauce, brown sugar, ginger and garlic. Cover and heat in oven until chicken reaches 165°F. Stir in lime juice, orange juice, Sriracha sauce and apple cider vinegar. Return uncovered pans to oven for 10 more minutes. Remove chicken from oven, stir well, cover and hold hot in warmer until service.
2. Prepare coleslaw. In a large bowl, combine coleslaw mix, cilantro, scallions, mayonnaise, apple cider vinegar, sugar, salt and pepper. Cover and store in walk-in until ready to serve.
3. Prepare pickled red onions. Slice red onions and place in a 4-inch deep half hotel pan. In a medium sauce pan, combine cider vinegar, water and sugar. Bring to a boil and cook until sugar dissolves. Remove from heat and pour liquid over red onions. Be sure all of the onions are covered by the liquid. Let this stand until onions turn bright pink, about 10 minutes. Drain liquid from onions, cover and place in walk-in.
4. Cut limes into 8 wedges each. In 2-oz portion cups, place several slices of pickled red onions and 1 lime wedge.
5. 15 minutes before service, warm tortillas in warmer.

### TO SERVE

Place two tortillas on the tray or plate. Top each tortilla with 1 oz. chicken and 2 oz. coleslaw. Serve with a side of pickled red onions and a lime wedge.

## **RECIPE NOTES - SOY-GINGER GLAZED CHICKEN TACOS WITH CILANTRO LIME SLAW**

Recipe credits as 2 oz. M/MA & 2 oz. whole grain equivalent

Nutritional information\*: 337 calories; 3.14 g sat. fat; 1039 mg sodium; 41.8 g carbohydrate

\* *nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*