



PREP TIME

20min



COOK

TIME  
10min



SERVES

4

## FEATURING



# Thai Chicken Taco Bites

## INGREDIENTS

- **24 TOSTITOS® SCOOPS!®**
- **1 cup** thinly sliced red cabbage
- **1/2 cup** cooked corn kernels
- **2 tbsp** finely chopped cilantro
- **1 tbsp** hoisin sauce
- **1 tbsp** natural peanut butter
- **2 tsp** water
- **1 tsp** Sriracha
- **1 tsp** seasoned rice vinegar
- **2** boneless, skinless chicken thighs
- **1/8 tsp** salt
- Lime wedges, optional

## HOW TO MAKE

### DIRECTIONS

- Preheat grill pan over medium-high.
- Combine cabbage with corn and cilantro in a small bowl.
- Stir hoisin with peanut butter, water, Sriracha and rice vinegar in a medium bowl until smooth.
- Sprinkle chicken thighs with salt.
- Season with fresh pepper.
- Oil grill.
- Barbecue chicken until no pink remains, 4 to 5 min per side.
- Transfer to a cutting board and let stand 5 min.
- Shred chicken using two forks, then add to peanut butter mixture.
- Toss to coat.
- Arrange TOSTITOS® SCOOPS!® on a platter.
- Fill each with shredded chicken, then top with cabbage mixture.
- Squeeze lime wedges over SCOOPS!® just before serving.