

Ginger Chicken Tacos

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-tacos-recipe>

Ingredients:

- 1/4 cup low sodium soy sauce
- 2 tablespoons fresh ginger minced
- 2 cloves garlic minced
- 1 tablespoon honey
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon red pepper flakes
- 1 1/2 pounds boneless skinless chicken breasts cut into 1/2-inch strips
- 8 Old El Paso Flour Tortillas for serving
- lime wedges optional for serving
- 1 cup purple cabbage finely chopped
- 1/2 cup shredded carrots
- 3 green onions chopped
- 1/2 cup fresh cilantro chopped
- 2 teaspoons extra virgin olive oil
- 2 teaspoons rice vinegar
- 1 teaspoon low sodium soy sauce
- 1 teaspoon honey

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 110 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams
6. Protein: 38 grams
7. SaturatedFat: 2 grams
8. Sodium: 1090 milligrams
9. Sugar: 8 grams

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