

TABLE & TWINE

# ARTISAN STREET TACOS





Beef



Chicken



Shrimp\*



Veggies\*



Tortillas



Pico



Queso



Brown Rice



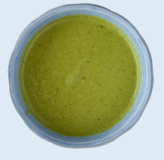
Corn Salad



Crema



Chimichurri



## STEP 1

[Chicken & Beef]

Preheat oven to 425°F [400°F for convection oven]. Remove twine from brown parchment packages and place entire packages on a baking sheet, keeping completely wrapped to retain moisture. Place in hot oven for 15 minutes\* or until beef and chicken reach an internal temperature of 145°F.

**\*FOR EVERY ADDITIONAL SERVING, PLEASE ADD 10 MINUTES OF COOKING TIME.**

1 SERVING

10-15 MIN

2 SERVINGS

20-25 MIN

3 SERVINGS

30-35 MIN

4 SERVINGS

40-45 MIN

## \* STEP 1

[\*Optional Shrimp  
or Vegetables]

Preheat a sauté pan over medium heat. When the pan is warm, add 1-2 tablespoons of your preferred cooking oil. Add shrimp or roasted vegetables to your hot sauté pan. Cook shrimp for approx. 4 minutes per side or until shrimp reaches an internal temperature of 145°F. Cook roasted vegetables for 2-3 minutes or until hot.

## STEP 2

Transfer rice to a microwave safe dish and microwave for 3-4 minutes, stirring occasionally until heated through,

## STEP 3

Plate corn salad as is from container and drizzle chimichurri over top.

## STEP 4

Remove tortillas from plastic bag, wrap in a moist paper towel, then microwave for 30 seconds OR place tortillas on a hot grill for 5-10 seconds per side, or until sufficiently warm.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.