



TABLE & TWINE

ARTISAN STREET TACOS



Beef



Chicken



Shrimp



Mahi



Veggies



Tortillas



Pico



Queso



Spanish Rice



Bean Salad



Crema



Chimichurri



*** STEP 1**
[Chicken OR
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 OR chicken reach an internal temperature of 145°F.

***FOR EVERY ADDITIONAL SERVING OF CHICKEN OR BEEF, PLEASE ADD 10 MINUTES OF COOKING TIME.**

1 SERVING

10-15 MIN

2 SERVINGS

20-25 MIN

4 SERVINGS

40-45 MIN

*** STEP 1**
[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 fajita 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 fajita vegetables for 2-3 minutes or until hot.

*** STEP 1**
[Mahi ONLY]

Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove mahi from plastic and place on parchment paper. Place in hot oven for 10 minutes or until mahi reaches an internal temperature of 145°F.

STEP 2

Transfer rice to a microwave safe dish and microwave for 2-3 minutes, stirring occasionally until heated through,

STEP 3

Plate three bean 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.