



In your box
5 oz. Corn Kernels
2 fl. oz. Buttermilk Ranch Dressing
6 Small Flour Tortillas
2 oz. Shredded Cheddar-Jack Cheese
2 tsp. BBQ Spice Rub
½ oz. Crispy Jalapeños
4 oz. Slaw Mix

Customize It Options
12 oz. Diced Boneless Skinless Chicken Breasts
8 oz. Shrimp
10 oz. Steak Strips
14 oz. Diced Chicken Thighs
*Contains: milk, eggs, wheat

You will need
Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

BBQ Ranch Chicken Tacos

with crispy jalapeños

NUTRITION per serving—Calories: 828, Carbohydrates: 68g, Fat: 43g, Protein: 50g, Sodium: 1687mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



1

Cook the Chicken

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Pat **chicken** dry. Combine chicken, **corn**, **seasoning blend**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray.
- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 16-20 minutes.
- *If using **diced chicken thighs**, follow same instructions. If using **shrimp**, follow same instructions and bake uncovered until shrimp reaches a minimum internal temperature of 145 degrees, 16-20 minutes. If using **steak strips**, separate steak strips and pat dry. Follow same instruction, baking uncovered until steak strips reach a minimum internal temperature of 45 degrees, 16-20 minutes.*



2

Make the Slaw

- While meal bakes, in a mixing bowl, combine **slaw mix** and **dressing**. Set aside



3

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Carefully remove tray from oven. Stir **chicken mixture** to combine. Place chicken mixture in tortillas and top with **slaw**, **cheese**, and **crispy jalapeños** (to taste). Bon appétit!