



In your box

- 5 oz. Corn Kernels
- 2 oz. Shredded Cheddar Cheese
- 4 oz. Slaw Mix
- 1 ½ oz. Buttermilk Ranch Dressing
- 2 tsp. BBQ Spice Rub
- 1 oz. Crumbled Bacon
- 2 oz. Sliced Red Onion
- 2 oz. Smoky BBQ Sauce
- 6 Small Flour Tortillas

Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Pepper
- Mixing Bowl



Oven-Ready

Smoky BBQ Bacon Chicken Thigh Tacos

with cheddar cheese

NUTRITION per serving—Calories: 905, Carbohydrates: 79g, Fat: 44g, Protein: 60g, Sodium: 1627mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- 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, **onion**, **corn**, **seasoning blend**, and a pinch of **pepper** in provided tray. Top with **bacon**.
- *If using **whole chicken breasts**, cut into 1" dice and follow same instructions. If using **diced chicken breasts**, follow same instructions.*



Make the Slaw

- Combine **slaw mix**, **ranch dressing**, and a pinch of **pepper** in a mixing bowl. Set aside.



Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 28-30 minutes.
- Carefully remove from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place **chicken mixture** in tortillas and top with **BBQ sauce**, **slaw**, and **cheese**. Bon appétit!