



In your box

- 3 fl. oz. Buttermilk Ranch Dressing
- ¼ oz. Cilantro
- 3 oz. BBQ Sauce
- 6 Small Flour Tortillas
- 4 oz. Slaw Mix
- 5 oz. Corn Kernels
- 8 oz. Fully Cooked Shredded Beef
- 1 Tbsp. Chipotle Pepper Paste

*Contains: milk, eggs, wheat

You will need

Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Fast & Fresh



Chipotle BBQ Beef Tacos

with buttermilk ranch slaw

NUTRITION per serving—Calories: 721, Carbohydrates: 101g, Sugar: 35g, Fiber: 5g, Protein: 26g, Sodium: 1562mg, Fat: 26g, Saturated Fat: 7g
 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

15-20 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Layer **corn**, then **beef**, then **BBQ sauce** in provided tray. Cover with a damp paper towel and microwave until heated through, 2-4 minutes. While meal microwaves, combine **slaw mix** and **dressing** in a mixing bowl. Carefully remove tray from microwave. Stir in **chipotle pepper paste** (to taste) until combined. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Stem **cilantro**, reserving leaves whole. Place pork mixture in tortillas and top with slaw and cilantro leaves. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Layer **corn**, then **beef**, then **BBQ sauce** in provided tray. Cover tray with foil and place on baking sheet. Bake covered in hot oven until heated through, 15-18 minutes. While meal bakes, combine **slaw mix** and **dressing** in a mixing bowl. Carefully remove tray from oven. Stir in **chipotle pepper paste** (to taste) until combined. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Stem **cilantro**, reserving leaves whole. Place pork mixture in tortillas and top with slaw and cilantro leaves. Bon appétit!