



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
- ½ 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. Impossible Burger
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Smoky BBQ Bacon Chicken Thigh Tacos

with cheddar cheese

NUTRITION per serving—Calories: 870, Carbohydrates: 79g, Sugar: 22g, Fiber: 5g, Protein: 57g, Sodium: 1487mg, Fat: 41g, Saturated Fat: 14g
 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

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as diced chicken thighs in Steps 1 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 28-30 minutes.
- If using **shrimp**, follow same instructions as diced chicken thighs in Steps 1 and 3, baking uncovered in hot oven until shrimp reaches minimum internal temperature, 22-25 minutes.
- If using **Impossible burger**, follow same instructions as diced chicken thighs in Steps 1 and 3, breaking into small pieces and baking uncovered in hot oven until burger is heated through, 16-20 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Pat **chicken** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*
- Combine chicken, **onion**, **corn**, **seasoning rub**, and a pinch of **pepper** in provided tray. Top with **bacon**.



2. Make the Slaw

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



3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 28-30 minutes.
- Carefully remove tray 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!