

NEW

Fast & Fresh PLUS

In your box

- 1 oz. Shredded Cheddar Cheese
- 2 oz. Smoky BBQ Sauce
- 2 oz. Sliced Red Onion
- 4 oz. Slaw Mix
- 8 oz. Cooked Sliced Beef Brisket
- 6 Small Flour Tortillas
- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 🔥 1 tsp. BBQ Spice Rub
- 4 oz. Mixed Diced Peppers

You will need

Mixing Bowl

Minimum Internal Protein Temperature

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

Smoky BBQ Brisket Tacos

with cheese



NUTRITION per serving—Calories: 626, Carbohydrates: 64g, Sugar: 20g, Fiber: 4g, Protein: 30g, Sodium: 1572mg, Fat: 28g, Saturated Fat: 10g

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

Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Dish

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **peppers, onions,** and 1 Tbsp. **water** in provided tray. Cover tray with a damp paper towel. Microwave until starting to soften, 2-3 minutes. Carefully remove tray from microwave. Add **brisket** and **seasoning rub** to tray and combine. Cover with a damp paper towel, and microwave again until heated through, 3-4 minutes. Carefully remove from microwave. Combine **slaw mix** and **dressing** in a mixing bowl. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Fill tortillas with beef mixture and garnish with **BBQ sauce, cheese,** and slaw. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **peppers, onions,** and 2 tsp. **water** in provided tray. Cover tray with foil. Place on baking sheet. Bake covered in hot oven, 15 minutes. Carefully remove tray from oven. Add **brisket** and **seasoning rub** to tray and combine. Cover with foil. Bake again covered in hot oven until heated through, 8-10 minutes. Carefully remove from oven. Combine **slaw mix** and **dressing** in a mixing bowl. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Fill tortillas with beef mixture and garnish with **BBQ sauce, cheese,** and slaw. Bon appétit!