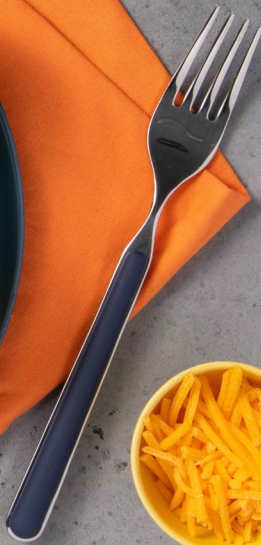


NEW



Fast & Fresh PLUS



HOME CHEF

Smoky BBQ Brisket Tacos

with ranch slaw

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.

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
 - 1½ fl. oz. Buttermilk Ranch Dressing
 - 🍴 1 tsp. BBQ Spice Rub
 - 4 oz. Mixed Diced Peppers
- If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

You will need

Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

NUTRITION per serving—Calories: 630, Carbohydrates: 64g, Sugar: 20g, Fiber: 4g, Protein: 30g, Sodium: 1570mg, Fat: 28g, Saturated Fat: 10g

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices.
- Combine **diced 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 again. Microwave 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.
- To serve, fill tortillas with beef mixture and garnish with **BBQ sauce, cheese**, and slaw. Bon appétit!

Oven

- Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices.
- 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 tray again with foil. Bake 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.
- To serve, fill tortillas with beef mixture and garnish with **BBQ sauce, cheese**, and slaw. Bon appétit!