



NEW

Fast & Fresh FAMILY



HOME CHEF

BBQ Chicken Tacos

with ranch corn 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

- 2 oz. Shredded Cheddar Cheese
 - 12 Small Flour Tortillas
 - 8 oz. Slaw Mix
 -  1 tsp. BBQ Spice Rub
 - 1 tsp. Ranch Seasoning
 - 6 oz. BBQ Sauce
 - 3 fl. oz. Buttermilk Ranch Dressing
 - ¼ oz. Cilantro
 - 16 oz. Fully Cooked Seasoned Diced Chicken Breast
 - 10 oz. Corn Kernels
- If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

You will need

Olive Oil

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: 640, Carbohydrates: 80g, Sugar: 26g, Fiber: 4g, Protein: 34g, Sodium: 1580mg, Fat: 22g, Saturated Fat: 8g

Prep & Cook Time
20-30 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Mild

Microwave

- Thoroughly rinse any fresh produce and pat dry. Stem **cilantro**, reserving leaves whole. Drain **chicken**, separate, and pat dry.
- In one provided tray, combine **corn**, 1 tsp. **olive oil**, 2 tsp. **water**, and **ranch seasoning**.
- Cover with a damp paper towel. Microwave covered until heated through, 60-90 seconds.
- Carefully remove tray from microwave. In other provided tray, combine chicken, **BBQ spice rub**, and **BBQ sauce**.
- Cover with a damp paper towel and microwave until heated through, 3-4 minutes.
- Carefully remove tray from microwave. Top chicken with **cheese**. Microwave uncovered until cheese has melted, 30-60 seconds.
- Carefully remove tray from microwave. In a mixing bowl, combine **slaw mix**, cilantro, and **dressing**. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, place chicken in tortillas and top with corn mixture and slaw. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Stem **cilantro**, reserving leaves whole. Drain **chicken**, separate, and pat dry.
- In one provided tray, combine **corn**, 1 tsp. **olive oil**, 2 tsp. **water**, and **ranch seasoning**.
- In other provided tray, combine chicken, **BBQ spice rub**, and **BBQ sauce**.
- Cover both trays with foil. Place trays on a baking sheet. Bake covered in hot oven until heated through, 20-24 minutes, stirring once halfway through.
- Carefully remove from oven. Top chicken with **cheese** and let melt. In a mixing bowl, combine **slaw mix**, cilantro, and **dressing**. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, place chicken in tortillas and top with corn mixture and slaw. Bon appétit!