

Chicken Tacos

WITH SALSA VERDE SLAW AND QUESO FRESCO

Fast & Fresh



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt
Mixing Bowl

Ingredients

- 4 oz. Pepper and Onion Mix
- 2 tsp. Taco Seasoning
- 6 Small Flour Tortillas
- 1 Lime
-  ½ oz. Crispy Jalapeños
- 4 oz. Slaw Mix
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
-  3 oz. Fire Roasted Salsa Verde
- 1 oz. Queso Fresco Crumbles
- 2 oz. Sour Cream

View nutritional information at
www.homechef.com/21796

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Add **pepper and onion mix** and 1 tsp. **olive oil** to provided tray. Cover tray with a damp paper towel. Microwave until tender, 2-3 minutes.
- Carefully remove tray from microwave. Add chicken and **taco seasoning** and stir to combine. Cover tray again with a damp paper towel. Microwave until heated through, 3-4 minutes.
- While meal heats, halve **lime**. In a mixing bowl, combine **slaw mix, salsa verde**, juice of half the lime (reserve remaining for garnish), and a pinch of **salt**.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken mixture and garnish with slaw, **cheese, sour cream**, and **crispy jalapeños** (to taste). Squeeze remaining lime half over tacos to taste. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Add **pepper and onion mix** and 1 tsp. **olive oil** to provided tray. Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until tender, 13-15 minutes.
- Carefully remove tray from oven. Add chicken and **taco seasoning** and stir to combine. Cover tray with foil. Place tray on a baking sheet and bake again covered in hot oven until heated through, 10-12 minutes.
- While meal heats, halve **lime**. In a mixing bowl, combine **slaw mix, salsa verde**, juice of half the lime (reserve remaining for garnish), and a pinch of **salt**.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken mixture and garnish with slaw, **cheese, sour cream**, and **crispy jalapeños** (to taste). Squeeze remaining lime half over tacos to taste. Bon appétit!