

Chicken Tacos

WITH SALSA VERDE SLAW AND COTIJA CHEESE

Fast & Fresh



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt
Baking Sheet, Mixing Bowl

Ingredients

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

View nutritional information at
www.homechef.com/24838

**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°F** as measured by a thermometer. Heating times may vary.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken**, separate, and pat dry.
- Add **pepper and onion mix** and 1 tsp. **olive oil** to provided tray. Cover tray with a damp paper towel. Microwave covered until tender, 2-3 minutes.
- Carefully remove tray from microwave. Add chicken and **taco seasoning** and stir to combine. Cover tray with a damp paper towel. Microwave again covered until heated through, 3-4 minutes.
- While meal heats, halve **lime**. In a mixing bowl, combine **slaw mix**, **salsa** (to taste), 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 to taste. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Drain **chicken**, separate, 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**. 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** (to taste), 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 to taste. Bon appétit!