

# Cheddar BBQ Chicken Tacos

WITH JALAPEÑO RANCH SLAW AND CRISPY ONIONS

Fast & Fresh



## Prep & Cook Time

20-30 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

SPICY

## You Will Need

Baking Sheet, Mixing Bowl

## Ingredients

- 1 oz. Shredded Cheddar Cheese
-  3 oz. Diced Poblano
- 1 tsp. Chile and Cumin Rub
- ½ oz. Crispy Fried Onions
- 4 oz. Slaw Mix
- 6 Small Flour Tortillas
- 1 ½ oz. BBQ Sauce
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
-  1 ½ fl. oz. Jalapeño Ranch Dressing

View nutritional information at [www.homechef.com/24877](http://www.homechef.com/24877)

*\*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**, pat dry, and separate pieces.
- Add **poblanos** (to taste) to provided tray.
- Cover tray with a damp paper towel. Microwave covered until tender, 3-4 minutes.
- Carefully remove tray from microwave. Add chicken and **chile and cumin rub** and stir to combine.
- Cover tray with a damp paper towel. Microwave covered until heated through, 2-3 minutes.
- Carefully remove tray from microwave. Stir in **BBQ sauce** and **cheese** until combined.
- In a mixing bowl, combine **slaw mix** and **dressing** (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Remove from microwave.
- To serve, fill tortillas with chicken mixture and top with slaw and **crispy onions**. 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**, pat dry, and separate pieces.
- Add **poblanos** (to taste) 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 **chile and cumin rub** and stir to combine.
- Cover tray with foil. **Place tray on a baking sheet**. Bake again covered in hot oven until heated through, 8-10 minutes.
- Carefully remove tray from oven. Stir in **BBQ sauce** and **cheese** until combined.
- In a mixing bowl, combine **slaw mix** and **dressing** (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Remove from microwave.
- To serve, fill tortillas with chicken mixture and top with slaw and **crispy onions**. Bon appétit!