

Cheesy Poblano Chicken Tacos

WITH CHIPOTLE RANCH SLAW AND CRISPY JALAPEÑOS

Fast & Fresh



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Baking Sheet, Mixing Bowl

Ingredients

- 4 oz. Fire Roasted Diced Tomatoes
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
-  3 oz. Diced Poblano
-  1½ fl. oz. Chipotle Ranch Dressing
- 6 Small Flour Tortillas
- 2 oz. Shredded Cheddar Cheese
- 2 tsp. Chile and Cumin Rub
-  ½ oz. Crispy Jalapeños
- 4 oz. Slaw Mix

View nutritional information at www.homechef.com/23332

*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 pieces, and pat dry.
- Add **poblanos** (to taste) to provided tray. Cover tray with a damp paper towel. Microwave covered until tender, 1-2 minutes.
- Carefully remove tray from microwave. Stir in chicken, **tomatoes**, and **chile and cumin rub**. Cover tray with a damp paper towel. Microwave covered again until chicken is heated through, 1-2 minutes.
- Carefully remove from microwave. Top chicken mixture with **cheese**. Cover and let melt, 2 minutes.
- While cheese melts, 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.
- To serve, place chicken mixture in tortillas and top with slaw (to taste) and **crispy jalapeños** (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 pieces, and pat dry.
- Add **poblanos** (to taste) to provided tray. Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until tender, 8-10 minutes.
- Carefully remove tray from oven. Stir in chicken, **tomatoes**, and **chile and cumin rub**. Cover tray with foil. **Place tray on a baking sheet**. Bake again covered in hot oven until chicken is heated through, 10-12 minutes.
- Carefully remove from oven. Top chicken mixture with **cheese**. Cover and let melt, 2 minutes.
- While cheese melts, 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.
- To serve, place chicken mixture in tortillas and top with slaw (to taste) and **crispy jalapeños** (to taste). Bon appétit!