

# Chicken and Vegetable Tacos

WITH SALSA VERDE SLAW AND COTIJA CHEESE

Fast & Fresh



## Prep & Cook Time

20-30 MIN

## Cook Within

4 DAYS

## Difficulty Level

EASY

## Spice Level

SPICY

## You Will Need

Olive Oil, Salt  
Mixing Bowl, Baking Sheet

## Ingredients

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

View nutritional information at [www.homechef.com/33963](http://www.homechef.com/33963)

*\*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.*

*Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.*

**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

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse 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**. 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**.
- Carefully remove tray from microwave.
- 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**, **crispy jalapeños** (to taste), and **sour cream**. 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.* Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse 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, 10-12 minutes.
- Carefully remove tray from oven. Add chicken and **taco seasoning**. 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 bakes, 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.
- Carefully remove tray from oven.
- To serve, fill tortillas with chicken mixture and garnish with slaw, **cheese**, **crispy jalapeños** (to taste), and **sour cream**. Squeeze remaining lime half over to taste. Bon appétit!