



In your box

- 1 tsp. Bayou Blend
- 2 oz. Shredded White Cheddar Cheese
- 1.26 oz. Mayonnaise
- 1 tsp. Frank's RedHot Sauce
- 4 oz. Slaw Mix
- 3 Tbsp. Cornstarch
- 6 Small Flour Tortillas
- 4 Dill Pickle Slices
- 1 oz. Crispy Fried Onions

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets
- 8 oz. Jumbo Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Pepper
- Medium Non-Stick Pan, 3 Mixing Bowls



Nashville Hot Chicken Tacos

with creamy slaw

NUTRITION per serving—Calories: 953, Carbohydrates: 65g, Fat: 54g, Protein: 50g, Sodium: 1832mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ❑ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **jumbo shrimp**, pat dry and season with a pinch of **salt** and **pepper** and follow same instructions as chicken in Steps 1 and 2, cooking shrimp until opaque and shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- If using **mahi-mahi**, pat dry and season with a pinch of salt and pepper. Cut into 1" pieces. Follow same instructions as chicken in Steps 1 and 2, cooking until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side
- If using **whole chicken breasts**, pat dry and cut into 1" pieces. Follow same instructions as diced chicken.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Coarsely chop **pickles**.
- Pat **chicken** dry. In a mixing bowl, toss chicken with **cornstarch** and a pinch of **pepper** until evenly coated.



2

Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 Tbsp. **olive oil**. Add **chicken** to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken to another mixing bowl. Toss with **hot sauce** (to taste) and **seasoning blend** until evenly coated.
- While chicken cooks, make slaw.



3

Make the Slaw

- In another mixing bowl, combine **slaw mix**, **mayonnaise**, 1 tsp. **olive oil**, and a pinch of **pepper**.



4

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.
- Plate dish as pictured on front of card, filling tortillas with **chicken** and topping with **slaw** and **cheese**. Garnish with **crispy onions** and **pickles**. Bon appétit!