



In your box

- 8 fl. oz. BBQ Sauce
- 26 oz. Boneless Skinless Chicken Breasts
- 12 oz. Slaw Mix
- ½ oz. Cilantro
- 6 oz. Shredded Cheddar-Jack Cheese
- 18 Small Flour Tortillas
- 1 Red Onion
- 3 fl. oz. Jalapeño Ranch Dressing

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Slow Cooker

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Game Day Tacos

with slow cooker BBQ chicken

NUTRITION per serving—Calories: 683, Carbohydrates: 75g, Fat: 25g, Protein: 39g, Sodium: 1674mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 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
- ☐ Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.



1

Prepare the Ingredients

- Mince **cilantro**.
- Halve and peel **onion**. Cut halves into ¼" slices.
- Pat **chicken** dry.



2

Cook the Chicken

- Place **slow cooker liner** in slow cooker, if desired. *If using an electric pressure cooker, fold top edges in before putting on lid.*
- Combine **chicken, onion, BBQ sauce, ¼ tsp. salt**, and a pinch of **pepper** in slow cooker.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



3

Make the Slaw

- Combine **slaw, dressing, cilantro, 1 tsp. olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



4

Finish the Dish

- Shred **cooked chicken** in slow cooker.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Serve **tacos** family-style, placing **chicken** in tortillas and topping with **cheese** and **slaw**. Bon appétit!