



In your box

- 8 oz. Slaw Mix
- 2 oz. Light Cream Cheese
- 1 tsp. Seasoned Salt Blend
- 1 oz. Crispy Pickles
- 8 oz. Mirepoix Blend
- 2.64 oz. Zesty Buffalo Sauce
- 12 Small Flour Tortillas
- 5 fl. oz. Buttermilk Ranch Dressing
- 5 oz. Shredded Cheddar-Jack Cheese
- 26 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, soy

You will need

Mixing Bowl, Slow Cooker



Slow-Cooker

Buffalo Chicken Tacos

with buttermilk ranch slaw

NUTRITION per serving—Calories: 576, Carbohydrates: 40g, Fat: 30g, Protein: 37g, Sodium: 1660mg.

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
LOW HEAT
4-5 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Mild

👑 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.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **butter milk ranch dressing**



1

Start the Meal

- Pat **chicken** dry.
- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- In a clean slow cooker, combine **mirepoix blend** and ¼ cup **water**. Top with chicken and **seasoned salt**.
- Turn slow cooker on to low heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 hours.



2

Make the Slaw

- After meal cooks, combine **slaw mix** and half the **ranch dressing** (reserve remaining for garnish) in a mixing bowl.



3

Shred the Chicken

- In slow cooker, shred **chicken** into bite-sized pieces. Stir in **cream cheese** and **Buffalo sauce** (to taste).



4

Heat Tortillas and Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, placing **chicken mixture** in tortillas and topping with **slaw**, **cheese**, **crispy pickles**, and remaining **ranch dressing** (if desired). Bon appétit!