



In your box

- .96 oz. Hot Honey
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 tsp. Chipotle Seasoning
- 5 oz. Corn Kernels
- 1 ½ oz. Buttermilk Ranch Dressing
- 1 oz. Crispy Fried Onions
- 6 Small Flour Tortillas
- 4 oz. Slaw Mix

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

Hot Honey Chicken Tacos

with ranch slaw and crispy onions

NUTRITION per serving—Calories: 874, Carbohydrates: 82g, Fat: 39g, Protein: 52g, Sodium: 1693mg.

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.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Pat **chicken** dry.
- Combine chicken, **corn**, **cheese**, 1 tsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.
- *If using **shrimp**, follow same instructions. If using whole **chicken**, cut into 1" dice and follow same instructions.*



2

Bake the Chicken Mixture

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-22 minutes.
- *If using **shrimp**, bake in hot oven until shrimp reaches a minimum internal temperature of 145 degrees, 20-22 minutes.*



3

Finish the Dish

- While chicken mixture bakes, combine **slaw mix** and **dressing** in a mixing bowl.
- Carefully remove from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Fill tortillas with chicken mixture and top with **hot honey** (to taste), **slaw**, and **crispy onions**. Bon appétit!