



# BBQ PULLED CHICKEN TACOS

with Creamy Slaw & Red Onion

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



1 | 2  
Lime



10 oz | 20 oz  
Pulled Chicken  
in BBQ Sauce



6 | 12  
Flour Tortillas  
Contains: Wheat



¼ oz | ½ oz  
Cilantro



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Hot Sauce



4 oz | 8 oz  
Coleslaw Mix

## HELLO

### PULLED CHICKEN

Forget hours of slow-cooking: This saucy, ready-to-heat meat is done in a fraction of the time.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 720



## REMIX

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

## BUST OUT

- Medium bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)

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\* Pulled Chicken is fully cooked when internal temperature reaches 165°.



## 1 PREP

- **Wash and dry all produce.**
- Finely chop **cilantro**. Halve, peel, and very thinly slice **onion**. Quarter **lime**.



## 3 COOK FILLING

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add remaining **onion**; season with **salt** and **pepper**. Cook, stirring, until softened and browned, 5-7 minutes.
- Add **BBQ pulled chicken\*** and cook, stirring, until warmed through, 2-3 minutes. Add a squeeze of **lime juice** to taste. Turn off heat.



## 2 MAKE SLAW

- In a medium bowl, combine **coleslaw mix**, **cilantro**, and a few slices of **onion** to taste (you'll use the rest in the next step).
- Toss with **mayonnaise**, **hot sauce**, and juice from half the **lime**; season with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.



## 4 FINISH & SERVE

- While filling cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds.
- Divide tortillas between plates. Fill with **chicken filling** and **creamy slaw** and serve.