



ONE-PAN BBQ PULLED CHICKEN TACOS

with Creamy Slaw & Red Onion

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Lime



10 oz | 20 oz
BBQ Pulled
Chicken



6 | 12
Flour Tortillas
Contains: Wheat



¼ oz | ½ oz
Cilantro



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Hot Sauce



4 oz | 8 oz
Shredded Red
Cabbage

HELLO

PULLED CHICKEN

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



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 710



TOP-NOTCH 'TILLAS

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, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

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

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



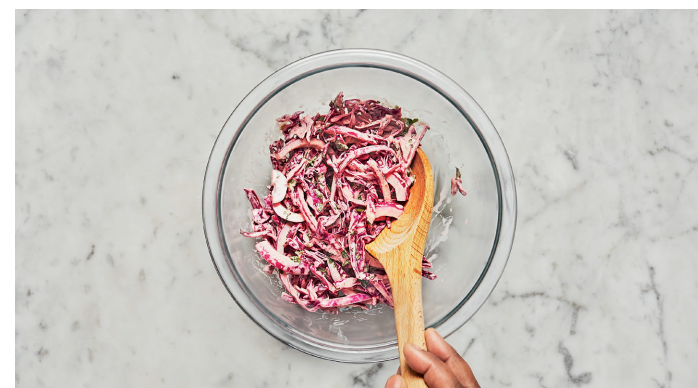
1 PREP

- 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 browned and softened, 5-7 minutes.
- Add **BBQ pulled chicken*** and cook, stirring, until warmed through, 2-3 minutes.
- Stir in **juice from remaining lime**. Turn off heat.



2 MAKE SLAW

- In a medium bowl, combine **cabbage**, **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, 30 seconds.
- Divide tortillas between plates. Fill with **chicken filling** and **creamy slaw**. Serve.

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