MARLEY SPOON

Tacos with Ready to Heat Chicken

BBQ Sauce, Ranch Slaw & Jalapeños

ca. 20min 2 Servings

All-time favorites BBQ chicken and ranch dressing join forces to create another American favorite: tacos! Our readymade chicken heats up with tangy BBQ sauce to a crispy brown while we make a flavorful cabbage slaw with the ranch dressing. Soft, warm flour tortillas enfold the slaw and BBQ chicken before we garnish with fresh scallions and spicy jalapeños!

What we send

- 2 scallions
- 1 jalapeño chile
- 14 oz cabbage blend
- 1 pkt ranch dressing [1,2]
- 6 (6-inch) flour tortillas [3,4]
- 2 oz barbecue sauce
- ½ lb pkg ready to heat chicken

What you need

- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper

Tools

- microwave
- medium nonstick skillet

Cooking tip

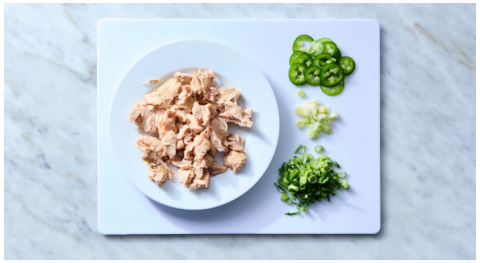
Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 25g, Carbs 72g, Protein 38g



1. Prep ingredients

Thinly slice **scallions**, keeping whites separate. Thinly slice **half of the jalapeño** (save rest for own use); remove seeds if desired.

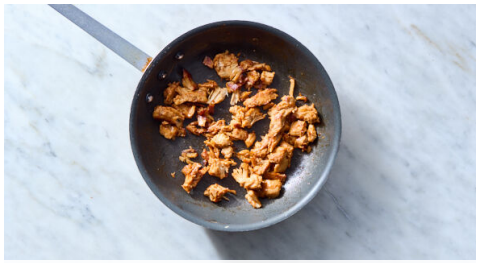
Pat **chicken** dry. Use your fingers to break into bite-sized pieces.

2. Make slaw

In a medium bowl, add **half of the cabbage blend** (save rest for own use), **scallion whites, ranch dressing, 1 teaspoon oil, ½ teaspoon vinegar**, and **a pinch of sugar**; season to taste with **salt** and **pepper** and mix well.

3. Warm tortillas

Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through.



4. Heat chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **chicken** in a single layer and cook, undisturbed, until bottoms are browned and crispy, about 2 minutes. Stir chicken, then cook 2 minutes more. Reduce heat to medium-high; add **half of the barbecue sauce**, tossing to coat; cook until sauce is sticky and reduced, about 1 minute more.

5. Finish & serve

Remove **chicken** from heat and stir in **remaining barbecue sauce**.

Divide **slaw** and **chicken** between **tortillas**. Garnish with **scallion greens** and **jalapeños**. Enjoy!

6. No microwave?

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.