

Spicy Chicken Tacos

Ingredients:

Cilantro Lime Slaw (recipe on back)

Spicy Lime Crema (recipe on back)

4 Spicy Chick-fil-A® breaded filets

8 corn or flower small tortillas

½ cup Cojita cheese

Condiments of your choice (chopped cilantro, onion, jalapeños, salsa)



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Preheat oven to 400 degrees.
2. Place chicken on wire rack on baking sheet and place in oven for 12-14 minutes.
3. Cut chicken from top to bottom into 1/2-inch slices.
4. Toast tortillas by heating flattop/skillet over medium high heat for 3-4 minutes, and warming the tortillas for 20 seconds per side.
5. Put all ingredients together - slaw first, followed by 1 or 2 pieces of chicken, crema, pickled red onion, cheese, pickled jalapeño, and fresh chopped cilantro. Serve with chips and your favorite salsa. Enjoy!

Spicy Chicken Tacos

Cilantro Lime Slaw:

6 cups cole slaw mix

1/2 cup chopped cilantro

1/2 cup olive oil

2 limes, juiced

2 tsp garlic powder

1 kosher salt



Spicy Lime Crema:

1/2 cup sour cream

1/2 tsp kosher salt

1/2 tsp garlic powder

1 tsp sriracha

1/2 lime, juiced

