

TACOS DE POLLO ASADO CON SLAW

Experience the authentic taste of Latin street food with our Grilled Chicken Street Tacos! These flavorful tacos feature tender pulled chicken, paired with our tangy Grandma's Kitchen™ Apple Vinaigrette Slaw that delivers a delightful kick. Fresh shredded lettuce, diced red onion, and juicy tomato add a burst of freshness, all nestled in warm corn tortillas. A perfect summer treat!



Ingredients:

- 3 oz Grandma's Kitchen™ Apple Vinaigrette Slaw
- 6 oz Sandridge® Pulled Chicken with Rotisserie Style Flavoring
- 3 Corn Tortillas
- 5 oz Lettuce, shredded
- 5 oz Red Onion, Diced
- 5 oz Tomato, diced

Instructions:

1. Heat Chicken until it reaches 165°F (74°C)
2. Warm the corn tortillas on the grill or in a skillet for about 30 seconds per side
3. Layer each tortilla with shredded lettuce, diced tomato, diced onion, and sliced grilled chicken
4. Top with Grandma's Kitchen™ Apple Vinaigrette Slaw
5. Garnish with a lime wedge

Product	Description	Code #	Pack Size
 Grandma's Kitchen™ Apple Vinaigrette Slaw	A blend of freshly shredded cabbage, green onions, and diced apples in a light and tangy oil and vinegar dressing.    	103010	12/1 lb.
 Pulled Chicken with Rotisserie Style Flavoring	Elevate your menu in seconds with our restaurant-quality savory pulled chicken! This 100% all-natural chicken is slow-cooked to juicy perfection, and kissed with a flavorful, rotisserie-style seasoning blend.	100260	5/2 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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