

BUFFALO CHICKEN TACOS WITH RANCH SLAW

Prep Time: 20 Minutes - Start to Finish: 20 Minutes

Dinner doesn't get much easier than this! Loaded with time-saving ingredients like cooked chicken, prepared dressing and bagged coleslaw mix, these tacos are as fast as they are fun.

4 tablespoons butter
1/4 cup Buffalo wing sauce
2 1/2 cups shredded cooked chicken
1 box (4.7 oz) Old El Paso™ Stand 'n Stuff Taco Shells (10 Count)
2 cups coleslaw mix
1/4 cup ranch dressing
1 cup shredded Colby-Monterey Jack cheese blend (4 oz)
2 tablespoons chopped fresh cilantro leaves

1. In 10-inch nonstick skillet, melt butter over medium heat. Add Buffalo wing sauce. Stir in chicken; cook 3 to 5 minutes, stirring occasionally, until chicken is heated through.
2. Meanwhile, heat taco shells as directed on package. In medium bowl, mix coleslaw mix and dressing until blended.
3. Divide chicken among warm shells; top with cheese. Top with coleslaw mixture and cilantro.

10 servings

1 Serving Calories 250 (Calories from Fat 150); Total Fat 17g (Saturated Fat 8g, Trans Fat 0g); Cholesterol 55mg; Sodium 320mg; Total Carbohydrate 10g (Dietary Fiber 1g, Sugars 0g); Protein 13g

% Daily Value: Vitamin A 6%; Vitamin C 4%; Calcium 10%; Iron 4%;

Exchanges: 1/2 Starch, 1 Very Lean Meat, 1/2 High-Fat Meat, 2 1/2 Fat

Carbohydrate Choice: 0.5

For added heat, top with chopped pickled jalapeño peppers.

To fully melt cheese, place half of the cheese-topped chicken-filled tacos on a plate, and microwave uncovered on High 30 to 45 seconds or until cheese is melted. Repeat with other half of tacos, then top with coleslaw mixture and cilantro.

For even more Buffalo chicken-inspired flavor, substitute creamy blue cheese dressing for the ranch dressing.

