



Southwest BBQ Chicken Tacos

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Using prepared barbecue sauce and rotisserie chicken you can have these easy Southwestinspired chicken tacos on the table in no time at all

Ingredients

- - 1 cup barbecue sauce - 1 tablespoon Southwest seasoning - ½ teaspoon hot sauce - 2 teaspoons olive oil
- 3 cups shredded rotisserie chicken - 8 (6 inch) flour or corn tortillas - ½ cup chopped tomatoes - ½ cup Borden® Finely Shredded Four Cheese Mexican Shreds - ½ cup coarsely chopped fresh cilantro - Lime wedges
- for serving

Instructions

1. Combine barbecue sauce
2. seasoning and hot sauce in a small bowl. Let stand 15 minutes. Heat oil in a large skillet over medium heat until hot. Add chicken; cook and stir 3 to 5 minutes or until warmed through. Add barbecue sauce mixture. Cook 3 to 5 minutes more or until chicken is coated and sauce thickens slightly. Heat tortillas according to package directions. Spoon chicken mixture evenly onto the center of each tortilla. Top each taco evenly with tomatoes
3. Borden® Queso Fresco Fresh Crumbling Cheese and cilantro. Serve with lime wedges. Tip: Serve tacos with additional toppings
4. if desired
5. such as chopped red onion or jalapeño slices.