



## **BBQ Chicken Breakfast Tacos**

Tender pulled chicken tossed in a zesty barbecue sauce and loaded into a warm whole grain tortilla with cheddar-black pepper scrambled eggs – garnished with sliced scallions.

*Servings: 10 each (1 breakfast taco per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tyson® Pulled Chicken #46021-928	13.75 oz.	5 C
Barbecue Sauce	5 oz.	2/3 C
BBQ Seasoning Blend, low-sodium		2 tsp.
Mexican Original® Whole Grain Tortillas, 6", thawed		10 ea.
IQF Scrambled Eggs	6.40 oz.	1 C
Cheddar Cheese, shredded, mild	1 oz.	¼ C
Scallions, fresh, thinly sliced	0.30 oz.	2 Tbsp.
Coarse Ground Black Pepper		½ tsp.

### **DIRECTIONS:**

1. Hold the thawed tortillas covered in a hot box at 145°F for 30-45 minutes so they are soft.
2. Mix the frozen pulled chicken with the barbecue sauce and the BBQ seasoning blend in a large bowl and arrange the BBQ seasoned pulled chicken in a 2" deep half-size hotel pan and cover.
3. Heat the pulled chicken in a preheated 350°F convection oven until internal temp reaches 165°F.
4. Heat the IQF scrambled eggs according to the manufacturer's instructions.
5. Combine the heated scrambled eggs with the shredded cheddar cheese, 1-tsp of the sliced scallions and ground black pepper and gently fold together.
6. To build the breakfast tacos portion 2-tbsp. of the cheddar-black pepper scrambled eggs down the tortilla. Evenly top with ¼ C of the heated BBQ pulled chicken. Sprinkle a ½-tsp of sliced scallions atop the chicken. One BBQ Chicken Breakfast Taco per serving.

**TYSON® PRODUCTS USED:**

#46021-928, FC 100% All Natural\*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat

#15270-621, Mexican Original® Whole Grain Pressed Tortillas, 6”

Sku Number: 46021-928

CN Portion	2.2 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	90
Carbs (g)	1
Protein (g)	14



Sku Number: 15270-621

CN Portion	1 tortilla
M/MA (oz)	0.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	90
Total Fat (g)	2.50
Saturated Fat (g)	0.50
Sodium (mg)	190
Carbs (g)	15
Protein (g)	2

