

A top-down view of two hot honey crispy tacos on a round wooden plate. Each taco is made with a soft, light-colored tortilla. The filling consists of a golden-brown, breaded and fried fish or chicken fillet. The fillets are topped with a vibrant salad of shredded green and orange carrots, finely chopped green herbs, and small white cheese shreds. A drizzle of orange honey sauce is visible on the top taco. The wooden plate has a natural grain and is set against a light, neutral background.

jack &
annie's

Hot Honey Crispy Tacos

Serves: 24

Ingredients

- 1 package jack & annie's® crispy jack tenders
- 24 small corn tortillas
- 1 Cup honey
- 2 2/3 Tablespoons hot sauce
- 4 Cups broccoli slaw
- 1 Cup chopped fresh cilantro
- 1 Cup crumbled cotija cheese
- Chopped parsley for serving

Preparation

1. Preheat oven to 425 F. Place frozen tenders on a nonstick baking sheet and bake for 18-20 minutes, flipping halfway through.
2. While the tenders are baking, mix together the hot sauce and honey in a small bowl. Microwave for 30 seconds and stir.
3. Heat the tortillas according to the package instructions or in a dry skillet over medium heat for about 30 seconds on each side.
4. To assemble the tacos, add a spoonful of slaw and a crispy jack tender to each tortilla. Drizzle with hot honey and top with crumbled cotija and some fresh cilantro, if desired. Serve immediately.

