

A top-down view of two hot honey crispy tacos on a wooden plate. Each taco is filled with a breaded and fried fish fillet, topped with a vibrant slaw of shredded green and orange vegetables, fresh green herbs, and a drizzle of orange honey sauce. The plate is set against a light, textured 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.

