



GREEN
gourmet

food innovation

BBQ Chicken

Tacos

A soft tortilla filled with crispy BBQ chicken goujons, fresh salad, sweetcorn, and beans - all topped with a drizzle of smoky BBQ sauce. A colourful, tasty taco that's bursting with flavour and crunch!

Ingredients

- 12 cooked chicken goujons (or strips)
- 6 small tortilla wraps
- 4 tbsp BBQ sauce (plus extra for drizzling)
- 1 tbsp vegetable oil
- 150g sweetcorn
- 150g black beans (drained and rinsed)
- 1 red pepper (chopped)
- 1 tomato (chopped)
- ½ lettuce (shredded)
- 50g grated carrot
- 50g sliced red cabbage

Serves

6

Prep

10

mins

Cook

20

mins

Method

- 1. Prepare the filling:**
Mix sweetcorn, black beans, red pepper, and tomato in a bowl.
- 2. Cook the chicken:**
Cook the goujons according to instructions until crispy and piping hot.
- 3. Warm the wraps:**
Heat each tortilla in a dry pan or microwave until soft.
- 4. Assemble the taco:**
Add lettuce to each wrap, spoon in the vegetable mix, then top with two goujons. Drizzle with BBQ sauce and garnish with grated carrot and red cabbage. (You could create a 'bowl' with the tortilla wrap as an alternative..!)
- 5. Serve:**
Fold slightly and serve warm — perfect with extra BBQ drizzle or a crunchy side salad.

Contact us today and help shape the future of school meals.

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