



BBQ Chicken Tacos with Red Cabbage Slaw

Makes 8 Tacos

Ingredients:

1/3 cup nonfat plain Greek yogurt
1 tablespoon sugar
1 tablespoon lemon juice
1 tablespoon cider vinegar
3/4 teaspoon salt
1/4 teaspoon ground pepper
Dash of hot sauce
2 cups shredded red cabbage (1/2 head)
2 cups shredded **cooked** chicken breast (about 6 oz.)

Combine yogurt, sugar, lemon juice, vinegar, salt, pepper and hot sauce in a large bowl. Add cabbage and toss until fully coated. Can make slaw ahead – Prepare, cover and refrigerate for up to 1 day

Combine chicken and barbecue sauce in a medium microwaveable bowl; toss until the chicken is coated. Microwave on High until heated through, about 1 minute.

Heat tortillas according to package directions. Fill each tortilla with 1/4 cup of the chicken and top with 3 tablespoons of the slaw. Garnish with cilantro and serve.