

## SOUTH OF BUFFALO CHICKEN TACOS

- 3 Flour tortillas, grilled
- 3 Chicken tenders, tempura battered, fried, toss
- 3 fl oz Sweet Baby Ray's Buffalo Wing Sauce
- 1 tsp Danish bleu cheese, crumbles
- 3 tbsp Carrots and celery, pickled
- 1 1/2 tsp Ken's Bleu Cheese Dressing

1. Grill flour tortillas and fill with fried chicken tossed in Sweet Baby Ray's Buffalo Wing Sauce.
2. Top with bleu cheese, pickled carrots-celery, and drizzle with Ken's Bleu Cheese Dressing).

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a> , <a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Mexican</a>
<b>Category</b>	<a href="#">Chicken</a> , <a href="#">Wings</a>