



Sassy Wonton Tacos



1/4th of recipe (2 tacos): 96 calories, 1g total fat (<0.5g sat fat), 302mg sodium, 12.5g carbs, 0.5g fiber, 4g sugars, 8.5g protein

Green Plan [SmartPoints](#)® value 3*

Blue Plan (Freestyle™) [SmartPoints](#)® value 2*

Purple Plan [SmartPoints](#)® value 2*

Prep: 10 minutes **Cook:** 10 minutes



Ingredients

8 wonton wrappers (stocked near the refrigerated tofu)
4 oz. cooked and shredded skinless chicken breast
2 tbsp. BBQ sauce with about 45 calories per 2 tbsp. serving
3/4 cup bagged coleslaw mix
2 tbsp. light sesame ginger dressing
2 tbsp. chopped fresh cilantro

Directions

Preheat oven to 400 degrees.

Spray the inside and outside of a baking pan with nonstick spray. Evenly drape wonton wrappers over the sides, forming triangle-shaped "shells." (Use two pans, if needed, to keep wontons from overlapping.)

Bake until just crispy enough to hold their shape, about 4 minutes.

In a medium bowl, coat chicken with BBQ sauce.

In a microwave-safe bowl, mix coleslaw mix, dressing, and cilantro. Microwave for 45 seconds, or until slightly softened.

Remove wonton shells, and evenly fill with BBQ chicken and coleslaw mixture. Gently lay them inside the baking pan(s).

Spray with nonstick spray. Bake until warm and crisp, about 5 minutes.

MAKES 4 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.