Baked Chicken Taquitos

Description

Perfectly crispy out of the oven, the San Diego way to serve them is to melt a little more shredded cheese on top and add a big dollop of guacamole and sour cream. You can serve them however you'd like, of course. Even if you just want a little dunker of salsa instead of the guacamole deal, that works too. These taquitos were a MAJOR MAJOR MAJOR hit with my family. So good.

Summary

Yield: 12
Source: Recipe Girl
Prep Time: 30 minutes
Category: Poultry
Cuisine: American

Ingredients

- 3 cup shredded roasted chicken
- 1 tsp cumin
- 1/2 tsp kosher salt
- 1/4 tsp garlic powder
- 1 cup shredded mexican blend cheese
- 12 corn tortillas

Instructions

Preheat the oven to 400 degrees F.

Line a baking sheet with foil and spray with nonstick spray.

Combine the chicken in a bowl with the cumin, salt and garlic powder- mix in the cheese.

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Place 2 corn tortillas at a time in between two damp paper towels and microwave for 20 to 30 seconds to soften them (helps to prevent cracking when rolling).

With 1 tortilla in front of you, place about 1/4 cup of the chicken mixture in the center of the tortilla and roll it up tightly.

Place the taquito seam-side-down on the prepared baking sheet.

Repeat with the rest of the tortillas and filling.

Spray the tops lightly with cooking spray, and bake for 22 to 25 minutes, or until crisp.

Serve with guacamole/sour cream/ salsa, as desired.

Notes

Purchase a chicken already roasted from the market- or make your own- place 1 pound boneless skinless chicken breasts in a steamer pot over boiling water and steam for 10 to 15 minutes, until cooked through. Cool slightly and then use a fork to shred it apart.
*To make easy guacamole for dipping: Mash 1 large avocado with 2 tablespoons sour cream, 1 spoonful of salsa, 1 teaspoon freshly squeezed lime juice and salt and pepper, to taste.

*Freezing instructions: After step 4, the taquitos can be frozen in freezer zip bags for up to 3 months. I freeze them on the baking sheet, then take them out of the freezer and move them to zip bags. Prepare from step 5 when ready to bake them from the freezer.