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.

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.

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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.