



Chicken Taquitos

Recipe By SUZY and CLARK NEAL

SERVES: 6

INGREDIENTS:

- 12 corn tortillas
- 2 cups rotisserie chicken, deboned and shredded
- 1 cup Laura Lynn finely shredded taco blend cheese with seasoning
- 2 tbsp taco seasoning
- peanut oil, for frying
- toothpicks

GARNISHES:

- shredded lettuce
- sour cream
- salsa verde
- tomato salsa
- cotija cheese, crumbled
- cilantro, finely chopped

DIRECTIONS:

1. In a large bowl, combine chicken, taco blend cheese, and taco seasoning. Fold together until all ingredients are mixed thoroughly.
2. Microwave corn tortillas under a damp paper towel for 20 seconds to make them pliable.
3. Place a tablespoon of the chicken mixture on the edge of a tortilla and spread in a line. Tightly roll the tortilla around the filling and place a toothpick through to hold it closed. Repeat until all of the chicken mixture is used.
4. Place ½ inch of peanut oil in a large heavy-bottomed pan and heat to 360°F.
5. Working in batches, fry taquitos 2-3 minutes per side, flipping once. The taquitos should be dark golden brown. Remove to a paper towel-lined cookie sheet and keep warm in the oven until ready to serve.
6. Arrange a bed of shredded lettuce on a platter and place taquitos on top. Garnish with a stripe of salsa verde, sour cream, and tomato salsa, then top with cotija cheese and cilantro. Serve immediately.

You can substitute flour tortillas for corn and you would have flautas! You can also prepare these in an air fryer instead of pan frying.

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