



Chicken Taquitos

Prep time: Cook Time: Servings: 24

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken		Cooked and shredded	6/Cups
Corn Tortillas			24 /Each
Sour Cream			3/4/Cups
Shredded Mexican Cheese Blend			3 /Cups
Poblano Pepper			1/Each
Salsa			1/2/Cup
Fresh Cilantro		Rough chopped	1 /Bunch
Ancho Chili Powder			2 /tsp
Cream Cheese		Tempered	1 /lb.
Vegetable Oil			6/Cup

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Instructions

- 1. Heat $1\!\!/_2$ oil in a sauce pan on medium heat.
- 2. In a large bowl, mix together the chicken, diced poblano pepper, cream cheese, sour cream, chili powder, salsa, shredded cheese and cilantro. Add salt and pepper to taste.
- 3. Place a few tablespoons of chicken/cream cheese mixture to the center of a tortilla and spread out; repeat until all the tortillas are filled and rolled.
- 4. When oil is heated, place taquito seam side down in oil using tongs. Cook until golden brown on all sides.
- 5. Drain and serve warm with a dipping sauce.

