



Spicy Chorizo and Cheese Taquitos Cone

Prep time: 20 Cook Time: 5 Servings: 1

Appetizers/Sides/Snacks,Fry-Ready Tortillas,Casual Dining,Catering,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		3 Each
Spicy Mexican Chorizo		fully cooked and crumbled	6 Oz.
Oaxaca Cheese			4 1/2 Oz.
Avocado-lime Sauce			4 1/2 Oz.
Liquid Egg Whites		for brushing edges	As Needed

Instructions

1. Preheat deep fryer to 350°F
2. For each taquito, warm the tortilla, and fill with 2 oz. of spicy chorizo and 1-1/2 oz. of Oaxaca cheese.
3. Brush edges of the tortilla with egg whites and roll tightly closing both sides
4. Place taquito on fry basket with seal side down and topped with another fry basket on top
5. Fry until golden brown
6. Cut taquitos in half and serve in paper cone with Avocado-lime dipping sauce on the side of drizzled over each order



Avocado-lime Sauce

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Avocados		super ripe	4 Oz.
Mexican Crema			4 Oz.
Water			2 Oz.
Cilantro			.8 Oz.
Garlic Paste			.5 Oz.
Lime Juice			1.5 Oz.
Salt			.1 Oz.
Peppers			.05 Oz.

Instructions

- 1. Blend until smooth

