



Berbere Goat Taquitos

Prep time: 5 Cook Time: Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Fry-Ready Tortillas,FSR/QSR,Catering,Casual Dining,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Fry-Ready Tortilla	37186		12 Each
Crema, prepared			12 Oz.
Taquito Filling		See Related Recipe	12 Oz.

Instructions

1. To assemble one taquito, fill one tortilla with 1 oz. of Taquito Filling and roll using a toothpick to keep taquitos shape.
2. Fry taquito at 350°F until golden brown. Remove toothpick and serve with a 1 oz. side of crema for dipping.



Taquito Filling

Prep time: 15 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Berbere Seasoning		prepared	As Needed
Goat Meat		cut into 1" cubes	2 Lbs.
Kosher Salt			As Needed
Black Pepper			As Needed
Queso Fresco		crumbles	6 Oz.

Instructions

1. Liberally season goat meat with Berbere seasoning and smoke at 200°F until tender.
2. In a stand mixer, add the smoked goat meat and queso fresco and mix with the paddle attachment until mix is combined.

