Ingredients:

• 2-3 cups shredded or diced chicken (about one large chicken breast), or other protein substitute
• 2-3 cups shredded cheese
• 5-10 tortillas (depending on size)
• 1 cup oil (for frying), or 1 tablespoon oil (for baking)

Optional:

• Can use flour or corn tortillas.
• Typically, smaller tortillas are used for this recipe, but if you only have larger tortillas, you can cut them in half or in fourths.
• Use any kind of protein you would like!
• Can add beans, tomatoes, and other fillings to the taquitos.

Serving Ideas:

• Serve with salsa, guacamole, or Pico de Gallo, shredded lettuce, or sour cream

Prep: 5 minutes

Cook Time: 10-15 minutes

1. To assemble, lay the tortillas out and fill with a handful (about 1/3 or ¼ cup) of the chicken, or other protein, and cheese.
2. Roll the tortillas up and insert a toothpick through the middle to keep it secure.
3. If frying: pour enough oil in a pot or pan. Heat the oil for a couple minutes – test the oil temperature by dropping a piece of tortilla into the oil, if it sizzles then it is hot enough. Add the filled tortillas to the hot oil. Fry each side until golden brown (about 2 minutes each side). Transfer to a plate lined with paper towels to let the excess oil drip off.
4. If baking: preheat oven to 425°F. Place the filled tortillas on a baking sheet and brush the tortillas with oil. Bake for 12-15 minutes, or until golden brown and crisp. Transfer to a plate lined with paper towels to let the excess oil drip off.
5. Serve and Enjoy!