

Chicken Taquitos

Crispy baked chicken taquitos with seasoned chicken, cheese, and spices. Easy homemade Mexican appetizer perfect for taco night!

20 min

PREP

15 min

COOK

35 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 12 corn tortilla
- 1 lb chicken meat
- 1 tbsp cream cheese
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp taco seasoning
- 1 tsp cumin
- 2 lime juice
- 1 cup sour cream
- 1 cup cilantro (coriander)

Instructions

1 Prepare the oven

Preheat the oven to 400°F (204°C). Line a large baking sheet with parchment paper.

2 Make the chicken filling

In a large mixing bowl, combine 1 pound shredded chicken, 1 tablespoon garlic powder, 1 tablespoon plain yogurt, 1 cup shredded cheese, 1 teaspoon chili flakes, 1 teaspoon cumin, and 1 teaspoon salt. Mix thoroughly with a spoon until all ingredients are evenly distributed and the mixture holds together when pressed.

3 Warm the tortillas

Wrap 4-5 corn tortillas in damp paper towels and microwave for 30-45 seconds until they feel warm and

flexible. Keep the warmed tortillas covered with a clean kitchen towel while you work with them.

4 **Fill and roll**

Place 2 tablespoons of chicken filling in a line across the lower third of each tortilla. Roll each tortilla tightly from the bottom edge, keeping the filling contained, until you have a tight cylinder.

5 **Arrange for baking**

Place each rolled taquito seam-side down on the prepared baking sheet, spacing them 1 inch apart so they don't touch.

6 **Oil and bake**

Brush the tops of all taquitos lightly with vegetable oil using a pastry brush. Bake for 15-18 minutes until the tortillas are golden brown and crispy to the touch.

7 **Cool and serve**

Remove from oven and let cool on the baking sheet for 2-3 minutes to prevent burns. Serve immediately while crispy.

Tips

Warm your corn tortillas properly by wrapping them in damp paper towels and microwaving for 30 seconds, or heat them individually in a dry skillet until pliable to prevent cracking during rolling.

Don't overfill the tortillas—use about 2 tablespoons of filling per taquito to ensure they roll tightly and don't burst during baking.

Place taquitos seam-side down on the baking sheet to prevent them from unrolling during cooking, and use toothpicks only if absolutely necessary.

Brush the tops lightly with oil or cooking spray before baking to achieve maximum crispiness and golden-brown color.

Make sure your chicken is completely cooled before assembling to prevent the tortillas from becoming soggy and difficult to handle.

For extra flavor, add a squeeze of fresh lime juice to the chicken mixture and serve with lime wedges for an authentic Mexican touch.

Prepare a double batch and freeze half for quick future meals—they reheat beautifully straight from the freezer.

Use freshly grated cheese rather than pre-shredded for better melting and flavor, and consider mixing different cheese types like Monterey Jack and sharp cheddar.