

Tavuklu Taquito

Crispy baked chicken taquitos with seasoned shredded chicken and cheese. Easy Mexican appetizer served with salsa, sour cream, and guacamole.

20

HAZIRLIK DK

15

PIRME DK

35

TOPLAM DK

8

PORSIYON

Easy

ZORLUK

Tavuklu Taquito

Malzemeler

- 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)

Yapılış

- Prepare the oven and baking sheet**

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
- Make the chicken filling**

Combine 1 lb shredded chicken, 1 tbsp garlic powder, 1 tbsp plain yogurt, 1 tsp cumin, 1 tsp red pepper flakes, and 1 tsp salt in a large bowl. Mix until evenly combined and the chicken is well coated with seasonings.
- Warm the tortillas**

Wrap all 12 tortillas in damp paper towels and microwave for 45-60 seconds until soft and pliable. Keep covered with a clean kitchen towel to prevent drying out.
- Assemble the taquitos**

Place 2-3 tablespoons of chicken filling along the bottom edge of each tortilla. Roll tightly from bottom to top, ensuring the filling stays inside.
- Arrange and oil the taquitos**

Place rolled taquitos seam-side down on the prepared baking sheet, spacing them about 1 inch apart. Brush tops and sides lightly with 1 cup vegetable oil using a pastry brush.

6 Bake until crispy

Bake for 12-15 minutes until golden brown and crispy, turning once halfway through cooking. The tortillas should be firm and lightly browned all over.

7 Remove from oven and let cool for 2-3 minutes before serving. Serve immediately with 1 cup sour cream for dipping.

?puçlar?

Warm tortillas in the microwave wrapped in damp paper towels for 30-45 seconds to make them pliable and prevent cracking when rolling.

Don't overfill the tortillas - use about 2 tablespoons of filling per taquito to ensure they roll easily and stay closed during baking.

Place taquitos seam-side down on the baking sheet to prevent them from unrolling during cooking. Remove any toothpicks before serving.

Brush with oil or spray with cooking spray before baking for the crispiest results and golden-brown color.

Make sure your chicken is well-seasoned and not too wet - excess moisture can make the tortillas soggy and difficult to crisp up.

For extra flavor, add a squeeze of fresh lime juice to the filling mixture and serve with lime wedges on the side.

If freezing, arrange taquitos in a single layer on a baking sheet first, then transfer to freezer bags once solid to prevent sticking together.