

Taquitos 101

April 28, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Love eating taquitos as much as I do? These crunchy rolled tacos are the perfect vessel to stuff anything! I'm using leftover chicken, but you can use any leftover meats or fish or even leftover veggies. You can use my recipe and swap out ingredients with anything you have at home!!

For my taquitos I used..

- 1 cup leftover chicken – shredded very fine
- ½ yellow onion – small dice – reserve 1 teaspoon of diced amount
- ¼ teaspoon dried oregano
- ¼ teaspoon smoked paprika

- ½ jalapeno – small dice – reserve ½ the diced amount
- ½ tomato – small dice – reserve ½ the amount
- 2 tablespoons fresh chopped cilantro – reserve ½ the amount
- Shredded oaxacan cheese
- 6 corn tortillas
- Salt and pepper to taste
- Oil for cooking

Bring a pan to medium heat and coat with a little oil about a teaspoon will do – just enough to coat bottom of pan. Add in yellow onion, jalapeno and cilantro salt and pepper to taste. Cook until onions are soft and translucent about 4/5 minutes. Add in tomatoes and cook just for 1 minute until most of the moisture of the tomatoes cook out. Add in shredded chicken and stir everything together cook just 2 minutes and turn off, let cool down. In another pan add about ½ cup of oil and turn heat to medium, while pan is getting hot.....let's roll taquitos!

Take your tortilla and filling, you're going to use about 2 spoon full of filling per tortilla. Place your tortilla on a flat surface, place filling in center of tortilla and form it into a log using your fingers. Now lift the bottom of tortilla and roll the tortilla over the filling and keep rolling until you form a little taquito.

Make sure not to over stuff and roll them tightly – they will be cigar shaped. Roll all of your tortillas into taquito and place on a plate until all are formed.

Now you can begin the pan fry. Place the taquitos in your pan seam down. You want to do them one at a time and make sure the seam of the tortilla is face down in the pan, this ensures they stick together as they cook and won't open. Cook seam down for about 3 to 4 minutes or until golden brown. Turn and

cook on the other side for another 3 to 4 minutes. Once all sides are golden brown place taquitos on a plate with paper towel to collect any oil drips.

Once you are done place your taquitos on a plate. Take all your reserves and use as your toppings.....along with your cheese of choice.

The best thing about this dish is you can swap any and every ingredient. If you don't have corn tortilla you can use flour tortilla or even sliced bread (just take the slice bread and roll it out until very thin).

Stuff it with anything you have in the fridge, make sure you chop very fine making easier to stuff and follow the same steps. If you have any veggies, you can literally add anything into your taquitos. You can also add any of your favorite spices you have, truly make it your own masterpiece.

If you have sour cream you can drizzle some over it too. Be creative and have a taquito party using all your left over ingredients! These crunchy delights are amazing!