

CREAMY CHICKEN TAQUITOS

1 to 1.5 pounds cooked Chicken Breasts
1 oz. Taco Seasoning or 2 Tbs. homemade*
 $\frac{3}{4}$ c. Water or Chicken Broth
 $\frac{1}{4}$ c. Cream Cheese
 $\frac{1}{4}$ c. Salsa
8 8" Tortillas (flour or corn)
1.5 c. shredded Cheddar or Pepper Jack cheese
Optional toppings: Sour Cream or Yogurt, Salsa, Guacamole

Soak cooked chicken in water or broth with the taco seasoning; heat.

Shred chicken with 2 forks; stir. Drain liquid.

Add cream cheese & salsa, stir.

Top each tortilla with chicken (leaving space at the edges). Top with cheddar cheese. Roll up tightly.

- Taquitos can be frozen at this point** -

Preheat oven to 400 degrees.

Spray baking sheet with oil. Place taquitos on sheet, seam side down. Can be topped with cheddar cheese if desired. Bake 15-20 minutes to golden brown.

** If baking from frozen: Spray sheet with oil, place taquitos on sheet and cover with foil. Bake 25 minutes and remove foil. Bake an additional 5-10 minutes to golden brown.

* HOMEMADE TACO SEASONING:

2 Tbs. Chili powder
4 tsp. Ground cumin
2 tsp. Salt
2 tsp. Black pepper
1 tsp. Garlic powder
1 tsp. Onion powder
1 tsp. Oregano
1 tsp. Paprika
Pinch red pepper flakes
Optional: $\frac{1}{2}$ tsp. Sugar

Combine and store in airtight container. Keep cool. Can refrigerate or freeze.

From: Nancy Castro