

Baked Cream Cheese Chicken Taquitos



Ingredients:

- 2 cups cooked chicken, shredded
- 4 oz cream cheese, softened
- ½ cup shredded cheddar cheese
- ¼ cup salsa
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cumin
- Salt and pepper, to taste
- 10 small flour or corn tortillas
- Cooking spray or olive oil for brushing

Instructions:

1. Preheat Oven:

Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.

Servings: 10 taquitos

Prep Time: 10 minutes

Cook Time: 15 minute

2. Prepare Filling:

In a large mixing bowl, combine the shredded chicken, cream cheese, cheddar cheese, salsa, garlic powder, onion powder, cumin, salt, and pepper. Stir until fully mixed and creamy.

3. Assemble Taquitos:

Place 2–3 tablespoons of the filling along one edge of each tortilla. Roll the tortilla tightly around the filling and place seam-side down on the prepared baking sheet.

4. Bake Taquitos:

Lightly brush or spray the tops with cooking spray or olive oil. Bake in the preheated oven for 15–18 minutes or until golden and crispy.

5. Serve:

Serve warm with sour cream, guacamole, or extra salsa on the side.