



Great Chicken Taquitos

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

Great chicken taquitos recipe A family favorite

Ingredients

- - 1 cup water - 1 pound skinless
- boneless chicken breast halves - 3 ½ cups vegetable oil (such as Crisco®)
- divided - 1 cup finely chopped tomatoes - ½ cup minced green onions - 6 tablespoons chicken broth - 2 teaspoons all-purpose flour - 1 teaspoon minced garlic - ½ teaspoon ground cumin - ½ teaspoon dried oregano - ½ teaspoon chili powder - ½ teaspoon salt - 12 (6 inch) corn tortillas - 12 wooden picks - 1 cup shredded lettuce
- or to taste - ¼ cup guacamole
- or to taste

Instructions

1. Bring water to a simmer in a skillet over medium heat; add chicken. Cover the skillet and cook until chicken is no longer pink in the center
2. 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove chicken from water and cool; shred with a fork. Discard water and dry the skillet with a paper towel. Heat 1 tablespoon vegetable oil in the skillet over medium heat; cook and stir shredded chicken
3. tomatoes
4. green onions
5. chicken broth
6. flour
7. garlic
8. cumin
9. oregano
10. chili powder
11. and salt until heated through
12. 3 to 5 minutes. Set aside. Heat remaining vegetable oil in a heavy 10-inch skillet over medium heat; carefully dip tortillas in hot oil to soften
13. about 1 minute. Remove tortillas with tongs and drain on paper towels
14. reserving oil in the skillet. Heat reserved oil to 375 degrees F (190 degrees C). Spoon about 2 tablespoons chicken mixture down the center of each tortilla. Tightly roll each tortilla around the filling and secure with a wooden toothpick. Working in batches
15. fry rolled tortillas in hot oil until golden brown
16. 3 to 5 minutes. Remove taquitos with a slotted spoon and drain on paper towels. Serve taquitos on a bed of shredded lettuce with guacamole on the side. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
17. ingredient density
18. and the specific type of oil used.