



CHICKEN TAQUITOS

SERVINGS: 6 | COOKING TIME: 20 MIN



TAQUITOS:

- 2 Tbsp olive oil
- ½ onion chopped
- 2½ cups cooked chicken breast, shredded
- 4-6 Tbsp Krisi's spice rub, divided
- 1 tsp dried Mexican oregano
- 1 can chopped green chilis
- 1 cup cheddar cheese shredded
- 1 cup Monterey jack cheese shredded
- 12 flour tortillas

AVOCADO DIP:

- 1 avocado peeled + seeded
- 1 garlic clove
- ½ jalapeno seeded
- ½ cup plain greek yogurt
- ½ cup cilantro leaves
- 1½ Tbsp fresh lime juice
- ½ tsp freshly ground pepper
- 1 tsp kosher salt
- 4-6 Tbsp milk of choice

SPICE RUB:

- ½ cup sweet paprika (¼ cup if using smoked paprika)
- ¼ cup brown sugar
- ¼ cup kosher salt
- ¼ cup ancho or New Mexico chili powder
- ¼ cup ground pepper
- 2 Tbsp ground cumin
- 2 Tbsp ground coriander
- 1 Tbsp cayenne or 2 tsp red pepper flakes (optional)

INSTRUCTIONS:

1. Pre-heat oven to 425° and line a sheet pan with parchment paper. *(If you haven't already mixed up the spice rub, do that now)*
2. Heat oil in a skillet until shimmering. Add chopped onion, sauté until translucent and aromatic. Add shredded chicken, spice rub **about 4 Tbsp, save remaining spice rub for tortillas**, and oregano, stir until mixed well. Break up chicken as it cooks, if needed. Once mixture is warmed throughout, set aside to cool.
3. Heat tortillas in microwave until pliable, about 30 seconds. Arrange tortillas on sheet pan, rub one side with olive oil and sprinkle with spice rub. Flip over.
4. Layer unseasoned side of tortillas with cheese and chicken mixture. Roll up into tight cigars and arrange seam side down on sheet pan. Stuff any extra filling into open ends of taquito. Bake for 5-8 minutes until golden and crispy.
5. While taquitos bake, add all dip ingredients to processor or blender, except milk. Process until smooth, pour in milk while on until desired consistency. Serve taquitos warm with dip.