

Crispy Taquitos

Prep Time: 30 Minutes | Makes: 4 servings

Ingredients

- 2 cups Pico de Gallo
- 1/2 cup chicken, cooked, finely chopped
- 1/2 cup corn
- 1/4 cup green onion, chopped
- 1/4 cup bell pepper, chopped
- 1/2 cup cheese, reduced fat, shredded
- 12 corn tortillas
- 2 teaspoons vegetable oil



Directions

1. Heat oven to 425°F.
2. In a medium bowl, combine 1 cup Pico de Gallo, chicken, corn, green onion, bell pepper, and cheese.
3. Microwave tortillas for 10 seconds to soften. Spoon a heaping tablespoon of filling onto the center of each tortilla. Roll up tightly and secure each with a toothpick.
4. Place rolled tortillas seam side down on a baking sheet and brush each lightly with oil. Bake for 10 to 15 minutes or until crisp and lightly browned.
5. Top with remaining Pico de Gallo and enjoy!

*Fresh, frozen or canned corn can be used in this recipe.

*Monterey Jack, cheddar, and queso fresco are tasty cheeses to use

Recipe from EatFresh.org

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