

Chicken Taquitos

Serves: 12 taquitos
Prep time: 15 minutes
Cook time: 4 hours

Crockpot Mexican Chicken

2-4 tablespoons TABASCO® Chipotle Sauce
1/4 cup water
1/4 cup salsa
1 (1.5 oz) packet taco seasoning
1 pound boneless skinless chicken breasts
Salt, to taste if necessary

Chicken Taquitos

1 1/2 cups shredded cheese, a combination of cheddar and monterey jack
12 La Banderita Corn Tortillas
Canola oil, for frying

Optional Toppings

Guacamole
Pico de Gallo
Cotija
Sour cream or crema

Crockpot Mexican Chicken Directions

- Grease crockpot with cooking spray. Set aside.
- In a small bowl, whisk together TABASCO® Chipotle Sauce, water, salsa, and taco seasoning.
- Pour half of the mixture into the bottom of the prepared crockpot.
- Place chicken breasts into crockpot.
- Pour remaining sauce over chicken breasts.
- Cover and cook on HIGH for 4 hours or LOW for 8 hours.
- Shred cooked chicken with two forks and set aside.

Taquito Directions

- Heat about 1 inch of oil in a deep straight edged sauté pan to 350 degrees F.
- Lay one tortilla onto a clean work surface.
- Fill with 1 tablespoon shredded cheese and 2 tablespoons shredded chicken.
- Roll to form the taquito, starting at the filled side. See video for visuals.

- Use two toothpicks to secure the taquito along the seam.
- Repeat with remaining taquitos.
- Fry 4 taquitos at a time until golden brown, about 3-5 minutes.
- Remove from oil and place on a paper towel to drain the oil.
- Repeat with remaining taquitos.
- Remove toothpicks and serve with optional toppings!