

Crispy Chicken Taquitos

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Cooking With Carolyn

Ingredients

Yield: 14 to 16 Taquitos

- 1 Store-Bought Rotisserie Chicken, bones removed and shredded
- ½ Cup Cheddar or Pepper Jack Cheese, shredded
- 14 to 16 Corn Tortillas
- Vegetable Oil, for frying
- Kosher Salt

Directions

Once the chicken is cool enough to handle, use your fingers or two forks to shred the chicken. Add the cheese to the bowl of chicken and gently mix by hand and set aside.

Use your hand or a small brush to lightly brush each tortilla with vegetable oil. Fan out the tortillas on a large plate and place it in the microwave for 20 to 30 seconds. (Be careful, all microwaves vary. You're looking for the tortillas to be flexible so they will be easy to roll.)

Take the first tortilla and lay it on a flat surface. Place about 2 tablespoons of the chicken filling on the end of the tortilla closest to you and roll it as tight as possible without breaking the tortilla. Use a toothpick to hold the tortilla closed. Repeat this process until all of the chicken mixture is gone.

In a large pan or skillet over medium-high heat, pour in the vegetable oil about 1 inch deep. Using tongs, place the end of one of the taquitos in the oil. If small bubbles form, the oil is hot enough and ready for frying. Lay each taquito in the pan with the toothpick side down. This will help the tortilla fry shut. (Don't crowd the pan, cook in batches.) Roll the taquitos on all sides as they begin to become golden brown and crisp. Once they're golden on all sides, remove them from the oil, place on a paper towel and lightly salt immediately. Remove the toothpicks. Serve hot with guacamole and salsa.