

Chicken Strip Taqitos

Ingredients:

6 Chick-n-Strips™ (2 - 3ct orders)

$\frac{3}{4}$ cup shredded cheese

$\frac{3}{4}$ cup salsa

$\frac{3}{4}$ cup refried beans

12 6" tortillas (flour or corn)

Pan spray

$\frac{1}{4}$ cup sour cream

$\frac{1}{4}$ cup salsa

Toppings of your choice - shredded lettuce, lime wedge, avocado, more cheese, hot sauce, guacamole, etc.



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Carefully chop the chicken into $\frac{1}{4}$ " slices. Mix with $\frac{3}{4}$ cup salsa and $\frac{3}{4}$ cup shredded cheese.
2. Working one at a time, spread about 1 tbsp of refried beans on each tortilla to the inside edge. Fill each tortilla with about $\frac{1}{4}$ cup of filling. Spread the filling evenly in the middle of the tortilla. Pick up the edge of the tortilla nearest you, fold over the filling, and roll over to make the taquito shape. Repeat for the other 11 tortillas.
3. Preheat your oven to 400 degrees. Place each taquito on a sheet pan that has been liberally sprayed with pan spray. Spray the bottom of another sheet pan, place it on top of the rolled taquitos, and bake for 20-25 minutes.
4. While the taquitos bake, mix $\frac{1}{4}$ cup salsa and $\frac{1}{4}$ cup sour cream to make the accompanying sauce. Use this time to prepare any additional garnishes you may want.
5. Carefully remove from the oven and allow to cool for a few minutes before plating.