



Taquito's with Fresh Roasted Salsa

Ingredients:

Serves 4

4-6 Boneless/Skinless Chicken Thighs (or breast)
2 Tbsp Taco Tuesday
3 Large Tomatoes, Halved
4 Cloves of Garlic, Peeled
1/2 Onion, Sliced
2-3 Jalapeno's, Halved (and seeded if you want less spicy)
16 Corn Tortillas
1/2 Cup + 1 Tbsp Canola Oil
Cooking Spray
Shredded Lettuce and Queso Fresco for Serving

Place the chicken in a large pot and cover with water and sprinkle in 1 tbsp Taco Tuesday. Bring to a boil and simmer until the chicken temps at 165° or higher. About 20-25 minutes. Remove from liquid, reserving 1 cup of cooking liquid, let cool and shred.

While the chicken is simmering, let us make the Fresh Roasted Salsa. Preheat your oven to Broil. On a large sheet pan sprayed with cooking spray, place the cut tomato and jalapeño cut side down, the onion and the garlic. Give a light spray with the cooking spray and

broil until they become charred and very fragrant. Place roasted veggies in a blender and process until smooth. Heat 1 tbsp canola oil in a large skillet and add the processed salsa. To this add 1 tbsp Taco Tuesday and the 1 cup of reserved cooking liquid from the chicken. Simmer until thick and bubbly, about 20 minutes.

Now let's assemble the taquitos. I like to make a serving at a time. Take 4-5 warmed corn tortillas and place a small handful of shredded chicken in each. Carefully roll into a cylinder and skewer through both ends, continue this process until you have the serving (4-5).

Heat 1/2 cup canola oil in a large skillet (I prefer cast iron) until very hot. You can test the oil by placing a small piece of tortilla in the oil, if it bubbles and floats, the oil is hot enough. Or 350° on a thermometer. Fry the taquitos until golden brown, flip (very carefully) and repeat on other side. Keep warm in oven till you have finished them all.

To serve remove the skewers and lay taquitos side by side on a plate. Add a ladle full of the Fresh Roasted Salsa, handful of shredded lettuce and a bit of queso fresco. This is a beautiful dish and so flavorful!

I hope you enjoy as much as we did!