

Quick and Easy Chicken Taquitos

Ingredients:

3/4 pound (1½ cups) shredded cooked chicken

1 (15 ounce) can black beans, drained and rinsed

1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TEL), drained

1 (4 ounce) can diced green chiles, drained

1 teaspoon ground cumin

1/2 teaspoon chili powder

1/2 teaspoon salt

1/2 teaspoon minced garlic

1 cup shredded Mexican cheese blend

18 (6 inch) corn tortillas

cooking spray (such as Pam)



Directions:

1. Preheat oven to 350 degrees.
2. Combine chicken, beans, diced tomatoes with green chile peppers, diced green chile peppers, cumin, chili powder, salt, and garlic in a saucepan over medium heat; cook and stir until filling is heated through, 5 to 10 minutes.
3. Add Mexican cheese blend to filling and stir until cheese is melted, 2 to 3 minutes. Remove saucepan from heat.
4. Place corn tortillas on a microwave-safe plate and cover with a wet paper towel; heat in microwave until tortillas are warmed, about 30 seconds. Spoon 2 to 3 tablespoons filling down the middle of each tortilla. Roll tortilla tightly around the filling and place, seam-side down, on a baking sheet. Spray the rolled tortillas with cooking spray. Bake in the preheated oven until lightly browned and crispy, about 30 minutes.