



## Shredded Chicken Taquitos

With Avocado Crema and Pico de Gallo Salsa

Create a fiesta of flavors with Chef Pat Newton as he teaches you to make chicken taquitos with avocado crema. In this fun and interactive class, you'll learn the difference between a taco and a taquito, and how to master this crispy, crunchy, and oh-so-incredibly easy dish.



Make sure you've got a **Cheese Grater**, a **Frying Pan**, **Tongs**, a **Spatula**, a **Blender**, a **Chef's Knife**, a **Cutting Board**, one large and one small **Stainless Steel Bowl**, **Cooking Spray**, and a **Kitchen Towel or Paper Towels**. It's also ideal to have a few staples on hand like **Salt & Pepper**. Now, let's get cooking!

## Preparation, Cooking & Plating Instructions

### Taquitos

1. Preheat the oven to 425°F.
2. Grease a large baking sheet with cooking spray.
3. In a large bowl, mix together **Shredded Chicken**, **Softened Cream Cheese**, **Jalapeños**, **Chopped Cilantro Stems**, **Minced Garlic**, **Cumin**, **Chili Powder**, and a few good cracks of **Salt & Pepper**. Set aside.
4. Heat up **Tortillas** in the microwave or wrapped in foil in the oven until soft and bendy. Keep them warm in a damp towel.
5. Spread a large spoonful of the **Shredded Chicken Filling** on one side of a **Tortilla**. Place a pinch of each **Cheese** next to the **Filling** and roll it up tight.
6. Place the rolled **Tortilla** seam side down on the baking sheet and secure it with a toothpick in the center.
7. Repeat until the **Tortillas** are filled.
8. Bake in the oven until crispy and golden, about 15 minutes.
9. When the taquitos are crispy and golden, take them out of the oven, plate and top with **Pico de Gallo** and drizzle **Avocado Crema**.

### Avocado Crema

1. While the **Tortillas** are in the oven, make the **Avocado Crema** by placing **Avocado**, **Sour Cream**, **Onion**, **Garlic**, **Cilantro**, **Vinegar**, and **Salt & Pepper** into a blender or food processor.
2. Pulse to break up.
3. Pour into a piping bag, ziplock, or squeeze bottle.

3-4 PEOPLE

## INGREDIENTS

Shredded Chicken	1 cup
Cream Cheese, softened	1 block
Pickled Jalapeño Halves, chopped	2-3
Cilantro Stems, chopped	
Garlic Cloves, minced	2
Cumin	1 tsp
Chili Powder	1 tsp
Asadero or Oaxaca Cheese, shredded	2/3 cup
Pepper Jack Cheese	2/3 cup
8" Flour Tortillas	12
Large Avocado	1
Sour Cream	½ cup
Small Onion, diced	½
Garlic Cloves, chopped	2
Jalapeño, sliced	1
White Vinegar	1 tbsp

You made this, now show it off!



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We love feedback, so reach out with any questions or comments.