

Taquitos

QTY: 16 pieces

Part 1: Taquitos Preparation

Ingredients:

- 16 Corn Tortillas (20cm / 8in)
- 200 gr. Chicken Breast (boneless)
- 100 gr. Green Pepper
- 100 gr. Onion
- 85 gr. Carrots
- 100 gr. Mushrooms
- 100 gr. Corn
- 25 gr. Taco Mix Spices
- Salt
- Vegetable Oil
- Wooden Toothpicks



Corn Tortillas



Taco Mix Spices



Chicken Breast

Steps:

1. In a cooking pot full of water, boil the **Chicken Breast** until it becomes loose.
2. Meanwhile, cut the **Green Pepper, Onion, Carrots,** and **Mushrooms** into very small pieces.
3. Once the **Chicken** is cooked, remove it from the water and let cool, then tear it into very small pieces.
4. In a mixing bowl, mix the **Chicken** with the **Green Pepper, Carrots, Mushrooms, Onion,** and **Corn.**
5. Add the **Taco Mix** and the **Salt** and mix well.
6. Now put some of the mixture on one **Corn Tortilla** and roll into a cylindrical shape.
7. In order for the rolled **Tortillas** not to open after rolling, use some **wooden toothpicks** to hold it in place.
8. In a cooking pot add enough **Vegetable Oil** to cover half or all the rolled **Tortillas** and fry the Tortillas till the color turns brown.
9. Put the fried **Taquitos** on a napkin to absorb the oil from them and remove the **wooden toothpicks.**
10. Serve hot.

Part 2: Sauce Preparation

Ingredients:

- 100 gr. Mayonnaise
- 20 gr. Lemon Juice
- 20 gr. White Vinegar
- 1 TBSP Sweet Kari
- 1 TSP Hot Chili Powder (optional)
- 5 gr. Taco Mix Spices

Steps:

1. In a mixing bowl, mix the **Mayonnaise** and the **Lemon Juice** to create *Lemon Mayo Sauce*.
2. Add to the mixture the **White Vinegar** and mix very well. The mixture should become less thick after mixing the White Vinegar.
3. Add to the mixture the **Kari** powder and mix very well.
4. Now add the **Hot Chili Powder** and mix very well. If you don't like the sauce to be hot you can either decrease the quantity of the Hot Chili Powder or omit it completely.
5. Add to the mixture the **Taco Mix** and mix very well.

