

Spicy Chicken Jalapeno Taquitos



Ingredients

3 (10oz) cans chicken breast, drained	1 (8oz) cream cheese, softened
1 cup pickled jalapenos, coarsely chop	1 teaspoon garlic
1 teaspoon salt	1 teaspoon cumin
6 Azteca® flour tortillas	2 cups shredded cheese
Ranch dressing	Salsa
Guacamole	Cilantro

Directions

Heat oven to 425°

In large bowl, combine chicken, cream cheese, jalapenos, garlic salt and cumin.

Heat tortillas in microwave per package directions and sprinkle cheese down center of each tortilla, followed by 2 to 3 tablespoons of chicken mixture.

Roll tortillas tightly and place on lightly greased baking sheet, seam side down.

Spray tortillas with cooking spray.

Bake 10 to 15 minutes or until cheese is melted and tortillas are lightly browned. Top with garnishes of choice.

