

Bean And Chicken Taquitos

MAKES 40 taquitos TIME 1 hour

Ingredients

- 20 flour tortillas (8-in. size), cut in half
- About 1½ cups canned refried black beans
- About 1½ cups shredded rotisserie chicken (from half a 3-lb. chicken)
- About 2½ cups (10 oz.) shredded Mexican cheese blend
- Vegetable oil for frying
- Toothpicks

Directions

1. Lay 1 tortilla half on a work surface. Spoon about 1 tbsp. beans onto an end. Sprinkle filling with about 1 tbsp. cheese.
2. Starting with the filling end, roll taquito into a tight cigarette shape and secure with a toothpick. Repeat with remaining tortillas, beans or chicken, and cheese.
3. In a large wide pot, heat about 1 in. oil over medium heat until it reaches 375° on a deep-fry thermometer. Cook taquitos, about 4 at a time, turning often, until golden brown, about 2 minutes. Using a slotted spoon, transfer to a rimmed baking sheet lined with paper towels. Let cool, remove toothpick; serve with salsa and guacamole.