

Corbin High School (Region 13) "Roasting Redhounds"

Creamy Chicken Taquitos

1/3 cup cream cheese (room temp)
¼ cup salsa
1 tbsp. fresh lime juice
1 tsp chili powder
½ tsp onion powder
¼ tsp garlic powder
3 tbsp. cilantro
2 tbsp. green onions
2 whole chicken breast
1 cup shredded cheese (pepperjack or cheddar)
6 wheat tortillas

Creamy lime-cilantro Dip:

1 (1oz) pack Ranch dressing Mix
1 CUP Mayo
½ cup milk
1 lime
½ cup cilantro
¼ cup salsa
Hot Sauce

Place milk, mayo and ranch mix in a blender.
Juice the lime and pour it into the blender.
Toss in cilantro and salsa.
Blend. Add hot sauce to taste. Refrigerate immediately.

Salsa:

4 roma tomatoes
¼ red onion
1 tsp salt
1 lime
1 jalapeno pepper
1 tsp minced garlic
¼ cup cilantro

Cut tomatoes in half-toss in blender. Cut ¼ onion in half-toss in blender. Juice lime into blender. Add garlic and cilantro. Pulse to desired consistency.

Preheat oven to 350 degrees F.

Spray a cookie sheet with vegetable oil cooking spray, set aside.

In a pot bring 2.5 cups water to a boil.

Cut raw chicken breasts into equal chunks and place into boiling water. Cook through.

Chop cream cheese into equal chunks.

Chop cilantro and green onions.

Remove chicken from heat, drain and shred.

Return chicken to the pot, add cream cheese and place over medium heat, add salsa, lime juice, chili powder, onion powder, garlic powder, and shredded cheese. Combine.

Lay out tortillas in a single layer on cookie sheet. Add 2-3 tbsp. of chicken mixture on the lower third of the tortilla.

Roll up tortilla and place seam side down on baking sheet. Bake for 10-25 minutes or until crisp and golden brown.