



Baked Creamy Chicken Taquitos *with* Cilantro-Lime Dressing

OMG. These are so good! Big fan. If you like Mexican food, run to the grocery store immediately and purchase the ingredients for these babies. You will not be disappointed.

INGREDIENTS

Cilantro-Lime Dressing

- 1 pkg. (1oz) Hidden Valley Ranch Dressing Mix
- 1 cup light mayonnaise
- 1/2 cup milk
- 1 lime, juiced
- 2 cloves garlic, roughly chopped
- 1/2 cup roughly chopped cilantro
- 1/4 cup green salsa
- hot sauce

Chicken Taquitos

- 1/3 cup fat free cream cheese
- 1/4 cup green salsa
- 1 Tbs. fresh lime juice
- 1/2 tsp. cumin
- 1 tsp. chili powder
- 1/2 tsp. onion powder
- 1/4 tsp. pressed garlic
- 3 Tbs. chopped cilantro
- 2 Tbs. sliced green onions
- 2 cups shredded cooked chicken
- 1 cup grated pepperjack cheese
- 12 small flour tortillas
- cooking spray

* **NOTES**

Recipe adapted from *Our Best Bites*.

PREPARATION

Prepare cilantro-lime dressing by mixing together ranch dressing mix, mayonnaise, milk, lime juice, garlic, cilantro and green salsa in a blender. Sample and add hot sauce to taste. Place in the refrigerator and allow to thicken for 30-60 minutes.

Heat oven to 425°F. Line a baking sheet with foil and lightly coat with cooking spray.

Heat the cream cheese in the microwave for about 20-30 seconds until soft. Add green salsa, lime juice, cumin, chili powder, onion powder and granulated garlic. Stir. Add cilantro, green onions, shredded cooked chicken, cheese and combine well.

Working with a few tortillas at a time, heat them in the microwave until they are soft enough to roll without cracking, about 20-30 seconds.

Place 2 tablespoons of chicken mixture on the tortilla, keeping it about 1/2 inch from the edges. Roll tightly and place seam side down on the baking sheet making sure that the taquitos do not touch each other.

Place pan in the oven and bake for 15-20 minutes or until crisp and the ends start to brown.

Serve warm with cilantro-lime dressing.

MAKES 12 TAQUITOS & 1 1/2 CUPS DRESSING.

