



Baked Chili Chicken Taquitos

with Guacamole & Pickled Onions



30min



2 Servings

For a crispy, meaty trip south of the border, we make taquitos. But there's no need to deep fry when we can bake them in the oven—no mess, no fuss! Chorizo chili spices flavor ground chicken that we sauté until browned and aromatic. Shredded cheese melts into the filling before we roll them up and bake until crispy! Homemade pickled onions accompany the taquitos along with enchilada sauce and readymade guacamole.

What we send

- ¼ oz fresh cilantro
- 1 yellow onion
- 2 plum tomatoes
- 10 oz pkg ground chicken
- ¼ oz chorizo chili spice blend
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend ¹
- 6 (6-inch) flour tortillas ^{2,3}
- 2 oz guacamole

What you need

- neutral oil
- distilled white vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 33g, Carbs 76g, Protein 51g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third.

Coarsely chop **cilantro leaves and stems**. Halve and thinly slice **all of the onion**. Cut **tomatoes** into ½-inch pieces.

Lightly **oil** a rimmed baking sheet.



4. Finish chicken

Remove **chicken** from heat; stir in **half of the red enchilada sauce** and **all of the shredded cheese**. Season to taste with **salt** and **pepper**.

Place **tortillas** on a work surface; divide filling evenly between tortillas, placed to one side, and spread into a 4x1-inch rectangle.



2. Pickle onions

In a small bowl, combine **⅓ of the sliced onions** with **1 tablespoon each of vinegar and water** and **¼ teaspoon each of salt and sugar**. Set onions aside to pickle, stirring occasionally, until step 6.



5. Bake taquitos

Roll **taquitos** tightly, starting at the filled side of the tortilla. Place taquitos seam side down on prepared baking sheet.

Generously brush tops and sides of taquitos with **oil**. Bake on upper oven rack until golden brown and crisp, 15–20 minutes (watch closely as ovens vary).



3. Cook filling

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **remaining onions** and **tomatoes**; cook, stirring occasionally, until softened and golden brown, 3–4 minutes.

Add **chicken**, **all of the chorizo chili spice blend**, and a **pinch of salt**. Cook, breaking up large pieces with a spoon, until browned and cooked through, about 5 minutes.



6. Finish & serve

Serve **taquitos** topped with **remaining enchilada sauce**, **pickled onions**, and **cilantro**. Serve **guacamole** alongside for dipping. Enjoy!