



# Chicken taquitos in a cup

## Ingredients

For the taquitos:

- 18 tortillas made with Maseca Nixtamasa® corn masa flour
- 4 cups of cooked chicken breast, shredded
- Oil for frying

For the cups:

- Roasted green salsa
- Mexican table cream
- Crumbled cotija cheese
- Avocado slices
- Shredded lettuce
- Lime wedges

## Preparation

For the taquitos:

1. Heat tortillas made with Maseca Nixtamasa® so they are soft and flexible. Fill each tortilla with 2-3 tablespoons chicken mixture, roll and carefully place in oil. To keep taquitos from opening while frying, you can use a toothpick.
2. Heat oil in a large skillet over medium-high heat and carefully place in oil.
3. Turn taquitos to fry evenly until crispy and transfer to a plate with paper towels to absorb any excess oil. Remove toothpicks if used.

Assemble cups:

1. Pour  $\frac{1}{4}$  cup salsa in a cup, add 2 taquitos.
2. Add a layer of table cream and top with Cotija cheese, avocado, a sprinkle of fresh cilantro, shredded lettuce and lime juice.

18 servings