



RECIPE

rhino

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Baked Creamy Chicken Taquitos

These crispy baked taquitos are filled with a creamy mixture of chicken, pepper jack cheese, salsa, and spices, then baked until golden brown. They're perfect for busy weeknights, game days, meal prep, or freezer-friendly meals.



PREP TIME
15 min



COOK TIME
20 min



TOTAL TIME
35 min



TEMPERATURE
425°F



YIELD
12 taquitos

INGREDIENTS

- 3 ounces cream cheese
- ¼ cup green salsa
- 1 tablespoon fresh lime juice
- ½ teaspoon ground cumin
- 1 teaspoon chili powder
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder
- 3 tablespoons chopped fresh cilantro
- 2 tablespoons sliced green onions
- 2 cups shredded cooked chicken
- 1 cup shredded pepper jack cheese
- 12 soft taco-size tortillas
- Cooking spray or olive oil
- Kosher salt, optional

RHINO TIP



Air fry the taquitos at 350°F for 8–10 minutes, checking for doneness after 6–8 minutes since air fryer cooking times can vary.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the filling base.

Microwave the cream cheese for 20–30 seconds until softened and easy to stir. Stir in the green salsa, lime juice, cumin, chili powder, onion powder, garlic powder, cilantro, and green onions until well combined.

2



Finish the filling.

Add the shredded chicken and pepper jack cheese. Stir until evenly combined.

3



Prepare the oven and tortillas.

Preheat the oven to 425°F. Line a baking sheet with parchment paper or lightly spray it with cooking spray. If needed, warm the tortillas briefly so they roll easily without cracking.

4



Fill and roll the taquitos.

Place about ¼ cup of filling on the lower third of each tortilla. Roll tightly and place seam-side down on the prepared baking sheet.

5



Bake until crispy.

Lightly spray the taquitos with cooking spray or brush with oil. Sprinkle lightly with kosher salt if desired. Bake for 15–20 minutes, or until golden brown and crispy.

6



Cool and serve.

Let the taquitos cool for a few minutes before serving. Serve with sour cream, guacamole, or lime-cilantro ranch dressing.

TIPS & VARIATIONS

1. The filling can be made up to a day ahead and refrigerated until ready to assemble.



2. Freeze unbaked taquitos after rolling and spraying with oil. Bake from frozen at 425°F for about 20 minutes or until hot and crispy.



3. Flour tortillas create a softer center, while corn tortillas produce a more traditional crispy taquito texture.

4. Add diced jalapeños or extra green salsa for a spicier filling.



5. Rotisserie chicken makes a quick and convenient shortcut for this recipe.



Family favorites, one recipe at a time.

