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# Baked Chicken Taquitos

**From the Kitchen of:** Mom

**Servings:** Makes 24

**Prep Time:**  20 minutes **Bake Time:** 20 minutes **Bake Temp:** 425

**Ingredients:**

* 3 oz cream cheese, softened 3 Tbls chopped parsley
* ¼ cup salsa (green or red) 2 scallions, chopped
* 1 Tbls fresh lime juice 2 cups shredded cooked chicken
* ½ teas ground cumin 1 cup shredded pepper jack cheese
* ½ teas chili powder 12 (6 inch) flour tortillas
* ½ teas onion powder Kosher salt
* 2 garlic cloves, minced Cooking spray

Preheat oven to 425. Line a baking sheet with foil lightly coated with cooking spray.

In a large bowl, combine all the ingredients (except the tortillas).

Working with a few tortillas at a time, heat them in the microwave between two paper towels until they are soft enough to roll (about 20-30 seconds). Spoon 2-3 tablespoons of the chicken mixture onto the lower third of a tortilla. Roll the tortillas as tightly as you can. Place the rolled tortilla seam side down on the baking sheet. Cut in half. Repeat with remaining tortillas until the mixture is gone, making sure the Taquitos are not touching each other. Spray the tops lightly with cooking spray and sprinkle with kosher salt (don’t skip the salt!).

Bake for 20-30 minutes or until crisp and golden.

Serve with salsa, sour cream or guacamole