Cheesy Buffalo Chicken Taquitos

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Cheesy Buffalo Chicken Taquitos - These crispy taquitos are a snap to make! Full of shredded buffalo chicken, ranch seasoning, and plenty of cheese! A fun appetizer or easy main dish that everyone in the family will love.

Course	Appetizer, Main Course
Cuisine	American
Prep Time	10 minutes
Cook Time	15 minutes
Total Time	25 minutes
Servings	8
Calories	176kcal
Author	Nichole

Ingredients

- 10 Soft Taco Size Tortillas Can use flour or corn, see note
- 2 Cups Cooked, Shredded Chicken
- 2 Ounces Cream Cheese Softened
- 1 Cup Buffalo Wings Sauce I use Frank's Red Hot Buffalo
- 1 Packet Dry Ranch Dressing Mix I use Hidden Valley
- 1 1/2 Cups Shredded Cheese I use a mixture of cheddar and mozzarella
- Optional Ranch Dressing, Green Onions, Extra Buffalo Sauce, for serving
- 1 Tablespoon Olive Oil If frying

Instructions

1. Preheat oven to 375 degrees if baking the taquitos. Or, heat a large skillet over medium heat with the Tablespoon of olive oil if frying.
2. In a large bowl, mix together the shredded chicken, cream cheese, wings sauce, ranch dressing mix, and shredded cheese until well combined.
3. Lie tortillas out on a flat surface and top the bottom third of each tortilla with ¼ cup of chicken mixture. Roll each tortilla up tightly.

4. If baking: place the rolled taquitos out on a large baking sheet and bake in preheated oven for 15-20 minutes.
5. If frying: fry 2-3 taquitos at a time, turning frequently until golden brown on all sides, and cheese is melted.

Notes

NOTE: Time listed is for already cooked and shredded chicken. If you use the slow cooker method, you will cook the chicken on low for 6-8 hours.

NOTE: If you use corn tortillas for this recipe, warm them up before rolling to prevent tearing.

Nutrition

Calories: 176kcal

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