KIKKOMAN

Crispy chicken taquitos

Total time **35 mins** **15 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
1,938 kJ / 464 kcal

Fat: **32.6 g** Protein: **17.5 g**
Carbohydrates: **21.9 g**

INGREDIENTS

6 portion(s)

1 litre	water
6 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	bay leaves
10	peppercorns
200 g	boneless chicken breast
75 g	grated cheddar
50 g	cream cheese
1 tsp	smoked paprika
0.5 tsp	dried oregano
1 tsp	finely diced jalapeno chilli
6	small tortillas (approx 15cm diameter)
	Oil for frying

Pico de gallo salsa

100 g	tomatoes
50 g	onion
1	jalapeno chilli pepper
2 tbsp	olive oil
10 g	fresh coriander
1	lime
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
100 g	iceberg salad
100 g	cherry tomatoes
75 g	creme fraiche
1	avocado
4 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
	Fresh coriander

Also

	small wooden skewers

PREPARATION

Step 1

Add the water to a sauce pan and bring it to a boil. Add soy sauce, bay leaves and peppercorns. Turn down the heat, so it is just below boiling point. Slice the chicken breast lengthwise, to cook more quickly. Poach for 10-12 minutes. Remove it from the water and let it cool, then shred the chicken into smaller pieces.

Step 2

Mix the chicken with cheddar, cream cheese, Kikkoman soy sauce and spices.

Step 3

Place the mixture on the tortillas and roll them up tightly. Fasten with a toothpick.

Step 4

Shallow fry in oil for 4-5 minutes until crispy and golden. Let the taquitos rest a few minutes on a cooling rack to remove excess oil.

Step 5

For the Pico de gallo salsa: Finely dice tomatoes, onion, jalapeno and mix well. Season with oil, finely chopped coriander, lime juice and soy sauce.

Step 6

Place taquitos on a plate with finely sliced iceberg

salad, tomatoes, crème fraiche, diced avocado, hot sauce and fresh coriander. Serve with the salsa.