



Recipes

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BBQ Chicken Taquito

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 Mission® 12" Garlic Herb Wrap (10252)

2 oz. Water

3 Tbsp. All Purpose Flour

4 oz. Shredded Chicken

1.5 oz. BBQ Sauce

1 oz. Angel Hair Cole Slaw , prepared

.5 oz. Smoked Bacon , crumbled

1 oz. Sharp Cheddar Cheese , shredded

Sweet Mustard Sauce to garnish

Directions:

1. Whisk together water and flour to form a smooth paste. Set aside.
2. Mix shredded chicken with one ounce of BBQ sauce.
3. Heat Mission® Garlic Herb Wrap and place shredded BBQ chicken on front half of wrap.
4. Top with coleslaw, bacon, and sharp cheddar cheese. Spread remaining BBQ sauce on wrap, brushing ends of wrap with flour paste to seal if necessary. Tightly roll to close, making sure edges are tucked in.
5. Place taquito in 360° F fryer holding with tongs approximately two minutes, or until tortilla is a light golden brown.
6. Remove from fryer and serve with a side of sweet mustard sauce for dipping.