

### **Jalapeño Ranch Dipping Sauce**

- 1 12oz jar of Litehouse Homestyle Ranch Dressing
- 1/2 cup enchilada sauce
- 1 bunch of cilantro

#### **Instructions**

Place all the ingredients into a blender. Blend for about 30 seconds until the mixture is combined.

### **Chipotle Ranch Dipping Sauce**

- 1 cup Litehouse Homestyle Ranch Dressing
- 1 chipotle pepper + 1 teaspoon of Adobo sauce

#### **Instructions:**

Place all the ingredients into a blender. Blend for about 30 seconds until the mixture is combined.

### **Chicken Taquitos**

- 12 corn tortillas (See note below)
- 1 pound of chicken breasts (cooked and shredded)
- oil for frying
- lettuce
- Chipotle and Jalapeño Ranch Dipping Sauce
- Queso Fresco

#### **Instructions**

1. Tortilla note - If you purchase corn tortillas from the grocery store, they are more stiff than fresh corn tortillas that you would buy at a Mexican grocery store. To make them easier to roll into a taquito, you need to first put them into a small frying pan and heat them up for just a few seconds on each side. This will make them easier to bend.
2. Get a dish with sides (like a 9x13 pan) and add a few paper towels. Set this aside and use it later to add the taquitos once they are cooked. It will help soak up any extra oil and keep them crispy.
3. In a deep sauce pan, add enough oil to cover about 1/2 in deep. Heat over medium high heat.
4. Add some shredded chicken to the taco. Don't place it exactly in the middle - add it just a little to one side. Also don't add too much chicken because the tortilla will be too fat and break.
5. Using tongs, pick up the taquito and place it seam side down in the oil. Hold it for a few seconds for it to fry and stay in place. Once it becomes a golden brown you can flip it over. They should be done after about 1 minute - depending on how hot the oil is. Place them on the paper towels.
6. Repeat the process until you have run out of chicken.
7. Now to enjoy the taquitos! You can either dip them into the Chipotle Ranch & Jalapeño Ranch Dipping Sauce or you can place them on a plate and cover with the dipping sauce, lettuce, and queso fresco!

Enjoy!