

These Chicken Alfredo Jalapeño Taquitos Are the Crunchy Snack of Your Dreams

Say hello to your new favorite party food:



OVEN
375°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb chicken breast, cooked and shredded

1 cup Alfredo sauce

$\frac{1}{2}$ cup cream cheese

$\frac{1}{2}$ cup diced jalapeños (fresh or pickled)

1 cup shredded cheddar cheese

10 small flour tortillas

1 cup breadcrumbs

2 eggs, beaten

Oil for frying

Salt and pepper to taste

Ingredient Notes & Swaps:

Chicken: Rotisserie or leftover grilled chicken works great.

Jalapeños: Use pickled for a tangy kick or fresh for extra heat. Deseed for less spice.

Alfredo Sauce: Jarred works in a pinch, but homemade adds richness.

Breadcrumbs: Panko gives the best crunch, but regular will do just fine.

Step-by-Step Instructions:

Preheat OvenSet oven to 375°F to finish baking the taquitos after frying.

Mix the FillingIn a large bowl, combine shredded chicken, Alfredo sauce, cream cheese, diced jalapeños, and cheddar cheese. Season with salt and pepper. Mix until smooth and evenly combined.

Assemble the Taquitos Spoon 2-3 tablespoons of filling onto each tortilla. Roll tightly and secure with toothpicks if needed.

Bread the Taquitos Dip each taquito into beaten eggs, then roll in breadcrumbs to coat all sides.

Fry Until Crispy Heat oil in a skillet over medium heat. Fry taquitos in batches until golden and crispy, about 2-3 minutes per side. Drain on paper towels.

Bake to Finish Transfer fried taquitos to a baking sheet and bake for 10-15 minutes to ensure the centers are hot and melty.

Serve & Enjoy Serve hot with extra Alfredo sauce, ranch, or salsa for dipping!

Tips for Success:

Seal those edges: Roll taquitos tightly to prevent leaking while frying.

Don't overcrowd the pan: Fry in small batches for even crispiness.

Use toothpicks sparingly: Remove after frying to avoid soggy centers.

Serving Suggestions & Pairings:

Beer Cheese Dip for an ultra-indulgent dip

Crockpot Nacho Dip to build a party platter

A fresh side salad to balance the richness

A big batch of Chicken Enchiladas for a Tex-Mex night

Sheet Pan Quesadillas to round out the spread

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

DIRECTIONS

1. Preheat : Oven Set oven to 375°F to finish baking the taquitos after frying.
2. Mix the : Filling In a large bowl, combine shredded chicken, Alfredo sauce, cream cheese, diced jalapeños, and cheddar cheese. Season with salt and pepper. Mix until smooth and evenly combined.
3. Assemble the : Taquitos Spoon 2-3 tablespoons of filling onto each tortilla. Roll tightly and secure with toothpicks if needed.
4. Bread the : Taquitos Dip each taquito into beaten eggs, then roll in breadcrumbs to coat all sides.
5. Fry : Until Crispy Heat oil in a skillet over medium heat. Fry taquitos in batches until golden and crispy, about 2-3 minutes per side. Drain on paper towels.
6. Bake to : Finish Transfer fried taquitos to a baking sheet and bake for 10-15 minutes to ensure the centers are hot and melty.
7. Serve & : Enjoy Serve hot with extra Alfredo sauce, ranch, or salsa for dipping!
8. Tips for Success: Seal those edges: Roll taquitos tightly to prevent leaking while frying.
9. Don't overcrowd the pan: Fry in small batches for even crispiness.
10. Use toothpicks sparingly: Remove after frying to avoid soggy centers.
11. Serving Suggestions & Pairings: These spicy, cheesy taquitos pair perfectly with:
12. Beer : Cheese Dip for an ultra-indulgent dip
13. Crockpot : Nacho Dip to build a party platter
14. A fresh side salad to balance the richness

15. A big batch of : Chicken Enchiladas for a Tex-Mex night
16. Sheet : Pan Quesadillas to round out the spread
17. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
18. Reheat: Crisp in an air fryer or oven at 350°F for 10 minutes.
19. Freeze: Freeze unbaked, breaded taquitos on a tray, then store in a freezer bag. Fry and bake from frozen, adding a few minutes of cook time.
20. More Recipes You'll Love: If you love creamy, spicy, or crunchy comfort food, check out:
21. Dorito : Casserole - loaded with flavor and crunch
22. Sheet : Pan Quesadillas - easy to serve and satisfying
23. Crockpot : Nacho Dip - perfect for game day
24. Beer : Cheese Dip - gooey, rich, and great for dipping
25. Chicken : Enchiladas - the ultimate comfort main

SWAPS & NOTES

& Swaps Chicken: Rotisserie or leftover grilled chicken works great.

Jalapeños: Use pickled for a tangy kick or fresh for extra heat.

Alfredo Sauce: Jarred works in a pinch, but homemade adds richness.

Breadcrumbs: Panko gives the best crunch, but regular will do just fine.

TIPS FOR SUCCESS

Seal those edges: Roll taquitos tightly to prevent leaking while frying.

Don't overcrowd the pan: Fry in small batches for even crispiness.

Use toothpicks sparingly: Remove after frying to avoid soggy centers.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-chicken-alfredo-jalapeno-taquitos-are-the-crunchy-snack-of-your-dreams/>