

## Crispy Jalapeño Popper Chicken Alfredo Taquitos You'll Crave

If jalapeño poppers and chicken Alfredo had a crispy, golden love child-it would be these



**TIME**  
**3 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

1 lb chicken breast, cooked and shredded  
8 oz cream cheese, softened  
1 cup shredded cheddar cheese  
4 jalapeños, diced and seeds removed  
1/2 cup breadcrumbs  
1/2 cup grated parmesan cheese  
1/4 cup chopped cilantro  
1/4 cup chopped green onions  
1/2 tsp garlic powder  
1/2 tsp onion powder  
Salt and pepper, to taste  
12 small flour tortillas  
Vegetable oil, for frying  
Alfredo sauce, for dipping

#### Swaps and Notes:

Chicken: Rotisserie chicken makes this even easier and faster.

Jalapeños: Use more or fewer depending on your heat tolerance, or sub in poblano for a milder kick.

Breadcrumbs: Panko gives extra crunch if you have it.

Alfredo Sauce: Store-bought works, but if you're feeling extra, make it homemade with butter, cream, garlic, and parmesan.

Instructions:

**Mix the filling:** In a large bowl, combine shredded chicken, cream cheese, cheddar, jalapeños, breadcrumbs, parmesan, cilantro, green onions, garlic powder, onion powder, salt, and pepper.

**Assemble:** Place a spoonful of the mixture onto each tortilla and roll tightly to form taquitos.

**Heat oil:** Fill a deep skillet with 1-2 inches of vegetable oil and heat over medium.

**Fry the taquitos:** Place them seam side down in the hot oil and fry 2-3 minutes per side until golden and crispy.

**Drain:** Remove and place on a paper towel-lined plate to soak up excess oil.

**Serve:** Plate with warm Alfredo sauce for dipping and garnish with extra green onions or cilantro if desired.

**Tips for Success:**

**Don't overfill:** A heaping tablespoon is plenty per taquito-too much and they won't seal properly.

**Seal seam side down:** This prevents them from unraveling in the oil.

**Batch fry:** Don't crowd the pan or the oil temp will drop, leaving you with soggy shells.

**Crispier shells:** For extra crunch, lightly toast tortillas before filling.

**Serving Suggestions & Pairings:**

Crockpot Nacho Dip for cheesy dipping action.

Walking Taco Bar to build a DIY fiesta table.

Totchos for the ultimate comfort pairing.

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11. **Serving Suggestions & Pairings:** These taquitos are perfect finger food for your next gathering or snack dinner night. Make it a full spread with:
  - 12. Crockpot : Nacho Dip for cheesy dipping action.
  - 13. Walking : Taco Bar to build a DIY fiesta table.

14. Totchos for the ultimate comfort pairing.
15. Chicken : Enchiladas to round out a Tex-Mex themed night.
16. Dorito : Casserole for a crunchy, nostalgic complement.
17. Serve with a citrusy cocktail or icy : Mexican lager to balance the richness.
18. Storage and Leftover Tips: Fridge: Store in an airtight container for up to 3 days.
19. Freezer: Freeze assembled, uncooked taquitos for future frying (place parchment between layers).
20. Reheat: Best in the oven or air fryer to restore crispiness-avoid microwaving if you want that signature crunch.
21. More Recipes You'll Love: These Chicken Enchiladas - A cozy complement with bold flavor.
22. Dorito : Casserole - Because cheesy comfort is always a yes.
23. Walking : Taco Bar - Another build-your-own favorite that's great for parties.
24. Crockpot : Nacho Dip - Perfect for a party platter pairing.
25. Final Thoughts: These Crispy Jalapeño Popper Chicken Alfredo Taquitos are where cheesy comfort food meets party-ready crunch. Spicy, creamy, and endlessly snackable, they're guaranteed to be a hit whether you're serving a crowd or just indulging solo. If you try them, tag us on Instagram @ChefManiac-we love seeing your creations!

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

Original recipe: <https://chefmaniac.com/crispy-jalapeno-popper-chicken-alfredo-taquitos-youll-crave/>