

## Crispy Chicken and Cheese Taquitos (Easy Homemade Recipe)

Crispy Chicken and Cheese Taquitos with Cilantro Lime Crema



**OVEN**  
**400°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken Filling:

1 lb boneless chicken breast

Salt to taste

1 tbsp smoked paprika

$\frac{1}{2}$  tsp red chili powder

1 tbsp garlic powder

1 tsp taco seasoning

1 tsp red chili flakes

$\frac{1}{2}$  tsp black pepper

$\frac{1}{2}$  tsp cumin powder

1 cup water

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

2 tbsp cream cheese

1 tbsp lime juice

To Assemble:

20 mini flour tortillas

$\frac{1}{2}$  cups mozzarella cheese

Oil for frying

For the Cilantro Lime Crema:

$\frac{1}{3}$  cup mayonnaise

1 garlic clove

2 tsp lime juice

$\frac{1}{2}$  tsp lime zest

$\frac{3}{4}$  cup fresh cilantro leaves

Salt and pepper to taste

### DIRECTIONS

- 1.** Season the Chicken: Season the chicken breast generously with salt, smoked paprika, chili powder, garlic powder, taco seasoning, chili flakes, black pepper, and cumin.
- 2.** Cook the Chicken: Heat a little oil in a pan over medium heat. Add the seasoned chicken and cook on both sides for about 10 minutes, flipping halfway.
- 3.** Add 1 cup of water, cover the pan, and cook until the chicken is fully cooked and tender.
- 4.** Shred & Make It Creamy: Remove the chicken and shred it using two forks.
- 5.** Return shredded chicken to the pan over low heat. Stir in sour cream, cream cheese, and lime juice. Cook gently until the cream cheese melts and everything becomes creamy and cohesive.
- 6.** Taste and adjust salt if needed. Let the mixture cool slightly.
- 7.** Assemble the Taquitos: Place 2-3 tablespoons of the chicken mixture in the center of each tortilla. Sprinkle mozzarella cheese on top.
- 8.** Roll tightly and place seam-side down.
- 9.** Fry Until Golden: Heat oil in a pan to about 350°F.
- 10.** Fry taquitos seam-side down first. Cook 2-3 minutes per side until golden brown and crispy.
- 11.** Remove and drain on paper towels. Serve warm.

## SWAPS & NOTES

Chicken thighs can replace chicken breast for a juicier filling.

Swap mozzarella with Monterey Jack or a Mexican blend for deeper flavor.

Add diced jalapeños to the filling.

For a lighter version, these can be air-fried at 400°F for 8-10 minutes, flipping halfway.

### TIPS FOR SUCCESS

Don't overfill the tortillas - they'll be harder to roll and may burst while frying.

Start frying seam-side down so they seal properly.

Keep finished taquitos warm in a 200°F oven if cooking in batches.

Let the filling cool slightly before rolling to prevent soggy tortillas.

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

Original recipe: <https://chefmaniac.com/crispy-chicken-and-cheese-taquitos-easy-homemade-recipe/>