



Ranch Style Chicken Taquitos a XL pressure Cooker or Instant Pot Recipe

What You Need for the Chicken Filling

- 1 lb. Chicken breast
- 2 Tbsp. Canola oil
- 2 Cloves garlic (minced)
- 1 Tbsp. Chipotle chile powder
- 1 Tbsp. [My Taco Seasoning Mix](#)
- 1 tsp. Salt (optional)

- ½ tsp. Garlic powder
- 1 7.7oz can El Plato Mexican tomato sauce
- ½ tsp. Distilled white vinegar*
- 1/2 Cup chicken broth
- 1 1/2 Tbsp. Ranch style seasoning mix (Hidden Valley Seasoning and Salad dressing mix)
- 1 Cup sour cream
- Power Pressure Cooker XL (Instant Pot)
- Wood spoon
- Large Bowl
- Slotted spoon

Let's Make It!

Add oil and garlic to the pressure cooker on sauté setting, using a wooden spoon stir regularly until translucent, add chicken breasts, chile powder, my taco seasoning mix, salt (if desired), tomato sauce, vinegar, chicken broth, ranch dressing mix. Stir, set power pressure cooker to chicken/meat and cook for 15 minutes. When cooked, follow your pressure cooker instructions for releasing the steam, etc. Unplug pressure cooker, remove chicken with a slotted spoon and place in a large bowl. Shred chicken with a fork, add remaining sauce from pressure cooker into the chicken bowl and add sour cream, mix well. If taquito filling seems to thin (liquid). Spoon off as much liquid as desired (save for dipping) and add more sour cream to reach your preferred thickness. Set aside

What You Need for the Taquitos

- Canola oil, the amount depends on the pot you are using for frying, you need enough oil to cover one layer of taquitos. About 2-3 cups
- Deep Fryer, large frying pot or deep skillet
- 1 16 oz. Bag of shredded or grated Fiesta blend or taco blend cheese (of course you can use your own blend of cheeses, Asadero, Monterey jack, Colby, Cheddar, etc).
- 30 Count package of small corn tortillas (Mission yellow corn tortillas work well)
- Wooden toothpicks
- Paper lined plate

Let's Fill Them!

Lay out your tortilla shells on a clean surface (counter or baking sheet works swell). Using a teaspoon spoon, add the chicken filling mixture equally into the tortilla shell, sprinkle with cheese, roll tightly and secure with a toothpick. Repeat until all chicken mixture is used.

When cooking with oil please be careful and don't turn your back on it, in other words keep it in eyesight at all times. Heat canola oil on medium high heat to approximately 375°. If you don't have a thermometer, use the handle of a wooden spoon. When the oil has heated, dip the handle of a wooden spoon into the oil. If the oil starts steadily bubbling, then the oil is ready for frying. If the oil bubbles vigorous, then the oil is too hot and needs to cool off a bit. When the oil is at the correct temperature reduce heat to medium high. Using a slotted spoon add taquitos to the fryer to create one layer with open area in between each one in the heated oil, cook until golden (about 2-3 minutes) turning once. Place on paper lined plate to drain and continue until all taquitos are cooked.

Before serving remove the toothpicks if desired.

Serve with a variety of dipping sauces,

Salsa, sour cream, ranch dressing, nacho cheese dip, guacamole, any leftover filling sauce. They are all great.

Makes 24-30

Katie's Tid Bits add 1 Tbsp. minced fresh cilantro if desired. Use 1 tablespoon of lime or lemon juice instead of vinegar.

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