



Chili Cheese Taquitos

What You Need

1 Can 15 oz Hormel Chili
4-6 Jalapenos (chopped) more if you prefer it Spicy!
3/4 Cup cheddar cheese (grated)
6 Chi Chi Small tortillas (flour or corn)
Large mixing bowl
Nonstick cooking spray
Baking sheet
Plate

Before You Start-Preheat oven to 375° and spray baking sheet with cooking spray

Let's Make It! In a bowl combine chili, jalapeños and ½ cup cheese. Mix well to combine. Place a tortilla on a plate and using a spoon spread 2 Tablespoons of the chili mixture evenly on the tortillas. Roll tightly (not too tight or all the goodies will come out of the end). Place seam side down on your baking sheet. Repeat with remaining tortillas and chili mixture. Bake on the top rack of the oven for 15-20 minutes until golden. Remove from oven and sprinkle with remaining cheese. Return to oven for 1-2 minutes (to melt the cheese).

Makes about 6

Katie's Tid bits* try adding some chopped Bermuda onions, or using a combination of Monterey jack, Cheddar and Asadero cheese to this easy recipe. If you don't have access to Hormel products, this recipe works well with your favorite chili recipe too, or you can try mine.

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