



Air Fryer Pulled Pork Taquitos

Serves 8 / 35 mins



INGREDIENTS

16 Casa Mendosa™ Corn-Wheat Medium Tortillas

2 tablespoon (30ml) pickled jalapeno, drained, diced

¼ cup (60ml) salsa

1 teaspoon (5ml) salt-free Mexican seasoning

½ teaspoon (2.5ml) dried oregano

¼ teaspoon (1.25ml) kosher salt

1 cup (240ml) shredded Mexican cheese blend

2 cups (480ml) cooked pulled pork, shredded

Cooking spray

To serve: sour cream, guacamole, and salsa

DIRECTIONS

 **Prep time 15 min | Cook 20 min | Ready in 35 min**

- 1** Heat a medium, nonstick skillet on medium heat. Add a Casa Mendosa™ Corn-Wheat Medium Tortilla, spritz both sides with cooking spray, and heat until softened on both sides. Transfer tortillas to a dish and cover with a lightly moistened paper towel to keep warm. Repeat with the remaining tortillas.
- 2** In a bowl, combine jalapeno, salsa, Mexican seasoning, oregano, salt, cheese, and pork.
- 3** Take 3 tablespoons (45 ml) of filling and pack down the middle of a tortilla.



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DIRECTIONS(CONTINUED)



Prep time **15 min** | Cook **20 min** | Ready in **35 min**

4

Take one side of the tortilla and roll over the filling, using your fingers to get a tight roll, then roll up the rest of the tortilla around the filling creating the $\frac{3}{4}$ -inch (2cm) diameter taquito.

5

Heat the air fryer to 400°F (204°C). Put taquitos in the basket of the air fryer in a single layer (this will require cooking in 2-3 batches depending on the size of your air fryer basket). Cook 5-6 minutes or until tortillas are crispy and golden brown.

6

Serve with condiments of choice, such as sour cream, guacamole, and salsa.

NOTES: Softening the tortillas and very lightly toasting is necessary so they do not fall apart when rolled. If a Mexican seasoning blend is not available, simply substitute 1/2 teaspoon (2.5ml) cumin, 1/4 teaspoon (1.25ml) chili powder, and 1/4 teaspoon (1.25ml) garlic powder. If using a Mexican seasoning blend that contains salt, decrease, or omit the kosher salt (tasting for seasoning is always recommended).