KIKKOMAN

Crispy chicken taquitos

Czas ogółem **35 min** **15 min** Czas przygotowania **20 min** Czas gotowania

Wartości odżywcze (na porcję)
1.938 kJ / 464 kcal

Tłuszcz: **32,6 g** Białko: **17,5 g**
Węglowodany: **21,9 g**

SKŁADNIKI

6 porcj(e/i)

1 l	water
6 łyżki	Naturalnie warzony sos sojowy Kikkoman
2	bay leaves
10	peppercorns
200 g	boneless chicken breast
75 g	grated cheddar
50 g	cream cheese
1 łyżeczka	smoked paprika
0,5 łyżeczki	dried oregano
1 łyżeczka	finely diced jalapeno chilli
6	small tortillas (approx 15cm diameter)
	Oil for frying

Pico de gallo salsa

100 g	tomatoes
50 g	onion
1	jalapeno chilli pepper
2 łyżki	olive oil
10 g	fresh coriander
1	lime
1 łyżka	Naturalnie warzony sos sojowy Kikkoman
100 g	iceberg salad
100 g	cherry tomatoes
75 g	creme fraiche
1	avocado
4 łyżki	Pikantny sos z papryką chili do Kimchi Kikkoman
	Fresh coriander

Also

	small wooden skewers

PRZYGOTOWANIE

Krok 1

Add the water to a sauce pan and bring it to a boil. Add soy sauce, bay leaves and peppercorns. Turn down the heat, so it is just below boiling point. Slice the chicken breast lengthwise, to cook more quickly. Poach for 10-12 minutes. Remove it from the water and let it cool, then shred the chicken into smaller pieces.

Krok 2

Mix the chicken with cheddar, cream cheese, Kikkoman soy sauce and spices.

Krok 3

Place the mixture on the tortillas and roll them up tightly. Fasten with a toothpick.

Krok 4

Shallow fry in oil for 4-5 minutes until crispy and golden. Let the taquitos rest a few minutes on a cooling rack to remove excess oil.

Krok 5

For the Pico de gallo salsa: Finely dice tomatoes, onion, jalapeno and mix well. Season with oil, finely chopped coriander, lime juice and soy sauce.

Krok 6

Place taquitos on a plate with finely sliced iceberg

salad, tomatoes, crème fraiche, diced avocado, hot sauce and fresh coriander. Serve with the salsa.