





## **Two-Cheese Taquitos**



1/4th of recipe (2 taquitos): 158 calories, 3g total fat (1g sat. fat), 363mg sodium, 21.5g carbs, 2g fiber, 2g sugars, 8.5g protein

**Prep:** 15 minutes **Cook:** 20 minutes



More: Recipes for Sides, Starters & Snacks, Vegetarian Recipes, Four or More Servings,  $\underline{\mathbf{5}}$  Ingredients or Less

## **Ingredients**

Eight 6-inch yellow corn tortillas 4 wedges <u>The Laughing Cow Light Creamy Swiss cheese</u> 1/2 cup shredded fat-free cheddar cheese Optional dip: salsa

## **Directions**

Preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

Place tortillas between 2 damp paper towels. Microwave for 1 minute, or until warm and pliable.

One at a time, spread each tortilla with half of a cheese wedge and sprinkle with 1 tbsp. shredded cheese. Tightly roll up into a tube, place on the baking sheet, seam side down, and secure with toothpicks (if needed).

Bake until crispy, 14 - 16 minutes. (Don't worry if they crack a little.) Enjoy!

## MAKES 4 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our <u>editorial</u> and <u>advertising</u> policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. Click here for more information.

Publish Date: June 7, 2014 Author: Hungry Girl Copyright © 2025 Hungry Girl. All Rights Reserved.