



Buffalo Chicken Taquitos



1/2 of recipe (2 taquitos): 224 calories, 8g total fat (3.5g sat. fat), 305mg sodium, 22.5g carbs, 2g fiber, 1.5g sugars, 15.5g protein

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Prep: 5 minutes **Cook:** 15 minutes



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Ingredients

Four 6-inch corn tortillas
1/4 cup [Trader Joe's Buffalo Style Chicken Dip](#), or more for dipping
2 oz. cooked and chopped skinless chicken breast
2 tbsp. shredded part-skim mozzarella cheese

Directions

Place tortillas between 2 damp paper towels. Microwave for 30 seconds, or until warm and pliable.

In a small bowl, combine dip, chicken, and cheese. Mix well.

Spread each tortilla with 1/4 of the chicken mixture, about 2 tbsp. each. Tightly roll up into a tube.

Spray an air fryer with non-aerosol nonstick spray (or use a reusable silicone liner).

Place taquitos in the air fryer and spray with spray.

Set air fryer to 380°F (or the nearest degree). Cook until hot on the inside and lightly browned and crispy on the outside, about 12 minutes, gently flipping halfway through if needed.

MAKES 2 SERVINGS

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