

Homemade Taquitos

By Maria Arnold

Crispy Homemade Taquitos (also called Rolled Tacos) made with seasoned shredded beef corn tortillas all of the best toppings. They can be baked or fried and are sure to be your new favorite recipe!

American

Mexican

beef taquitos

taquitos



PREP	COOK	TOTAL	SERVINGS
10 min	90 min	100 min	20

Ingredients

- 1 2.5-4lb beef chuck roast *
- Salt and freshly ground black pepper
- 14 oz can beef broth
- ½ cup salsa
- 1 1/2 Tbsp chili powder
- 1 teaspoon garlic powder
- 1/2 Tbsp cumin
- 1 teaspoon dry minced onion powder
- 20 corn tortillas
- Oil for frying
- toothpicks

- Salsa
- Sour cream
- Guacamole
- Shredded cheese

Instructions

1. For the Slow Cooker: Season roast with salt and pepper. Add chili powder, garlic, cumin, minced onion, beef broth and salsa. Cook on LOW for 7-8 hours or until meat is tender and shreds easily.
2. Remove roast to a plate and shred the meat. Discard any large pieces of fat. Return to the pot to keep warm.
3. For the Instant Pot: Season roast with salt and pepper. Cut it into four large pieces and place in instant pot. Add chili powder, garlic, cumin, minced onion, beef broth and salsa. Cook on manual/high pressure for 50 minutes. When timer beeps allow the pressure to naturally release before removing the lid (about 15-20 minutes).
4. Remove roast to a plate and shred the meat. Discard any large pieces of fat. Return to the pot to keep warm.
5. Assembly:
6. If frying, add about 1 1/2 inches of oil to a large skillet and heat to medium-high.
7. Drain beef and set aside. Heat a non-stick griddle over medium high heat. Cook tortillas for about 15 - 30 seconds on each side until soft and pliable. Remove tortillas to a plate covered with tinfoil to keep them warm and pliable.
8. Spoon about 2 tablespoons of the meat mixture into a line at one end of a tortilla and tightly roll it up. Use a toothpick to secure it.
9. Fried Taquitos:
10. Your oil should be hot (the tortillas should sizzle immediately when you put them in).
11. Fry the rolled tacos in small batches, for a few seconds on each side, rotating them as they cook, until they are golden and crispy on all sides. Place them on a paper towel lined plate.
12. Baked Taquitos:
13. Preheat oven to 425 degrees F. Spray the tops of the tacos with cooking spray , or brush them lightly with oil. Bake for 15-20 minutes or until the shells are crispy.
14. Serve taquitos with guacamole, shredded cheese, salsa and sour cream.