

Krispiga kycklingtaquitos

Total tid **35 Min.** 15 Min. Tid för förberedelse 20 Min. Tillagningstid

Näringsinnehåll (per portion):
1.938 kJ / 464 kcal

Fett: **32,6 g** Protein: **17,5 g**
Kolhydrater: **21,9 g**

INGREDIENSER

6 Portioner

1 liter vatten
6 msk Kikkoman naturligt bryggd sojasås
2 lagerblad
10 pepparkorn
200 g benfritt kycklingbröst
75 g riven cheddar
50 g färskost
1 tsk rökt paprika
0,5 tsk torkad oregano
1 tsk fint tärnad jalapeno chili
6 små tortillas (ca 15 cm i diameter)
Olja för stekning

Pico de gallo salsa

100 g tomat
50 g lök
1 jalapeno chilipeppar
2 msk olivolja
10 g färsk koriander
1 lime
1 msk Kikkoman naturligt bryggd sojasås
100 g isbergssallad
100 g körsbärstomater
75 g creme fraiche
1 avokado
4 msk Kikkoman Kryddig Chilisås för Kimchi
Färsk koriander

Dessutom

små spett i trä

FÖRBEREDELSE

Steg 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.

Steg 2

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

Steg 3

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

Steg 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.

Steg 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.

Steg 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.