

Taquitos and Easy Guacamole

So easy and so good – You will not have any leftovers of this dish! Make it ahead and freeze it for later, or serve it for dinner tonight!



How to Do it:

Make the guacamole first. (Note: this is the Mexican green onion – also known as a Spring onion)



Remove the meat and seed from the fruit into a bowl and mash it with a fork. Stir in all the remaining ingredients and allow to sit for at least 30 minutes for the flavors to meld.

Next make the taquitos. Soften the tortillas in a plastic bag in the microwave. Mix the meat with the adobo sauce. (Click [here](#) for a recipe for the adobo sauce). Fill each tortilla with 2-3 Tablespoons of meat mixture



and roll tight.



Gently place each in the hot oil and



cook until lightly browned and crispy. Drain on paper towels.



They can be kept warm in the oven for 20 to 30 minutes if necessary – they also freeze great for a later meal!

Serve with guacamole



Make 12 taquitos and about 2 cups of guacamole.

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Taquitos

- 12 corn tortillas

- 2-1/2 cups shredded cooked beef ((can also use pork or chicken))
- 2 Tablespoons adobo sauce
- oil to cook in

Guacamole

- 2 whole avocados, (ripe)
- 2 Tablespoons fresh lime juice
- 1-1/2 Tablespoons fresh jalapeño, (chopped)
- 1-1/2 Tablespoons Spring or Mexican onion, (white part, chopped)
- 1/2 teaspoon garlic powder
- 3 Tablespoons fresh cilantro (chopped fine)

Guacamole

1. Remove the meat and seed from the fruit into a bowl and mash it with a fork. Stir in all the remaining ingredients and allow to sit for at least 30 minutes for the flavors to meld.

Taquitos

1. Soften the tortillas in a plastic bag in the microwave. Mix the meat with the adobo sauce. Fill each tortilla with 2-3 Tablespoons of meat mixture and roll tight.
2. Heat oil in a deep skillet. Gently place each in the hot oil and cook until lightly browned and crispy. Drain on paper towels.
3. They can be kept warm in the oven for 20 to 30 minutes if necessary – they also freeze great for a later meal! Serve with guacamole

You can cook the meat in the crock pot all day. It'll be ready for dinner when you are!

We were featured!



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