

# Lift-off in lockdown

## MEXICO

### EASY BAKED TAQUITOS



#### SERVE WITH:

Guacamole, salsa, sour cream

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#### INGREDIENTS:

- 2 onions
- 1 1/2 cups refried beans
- 1/4 cup salsa, plus more to serve
- 1 teaspoon chili powder
- 3/4 cup grated cheddar or pizza blend cheese
- 1 packet flour or corn tortillas
- 2 tablespoons olive oil, for brushing
- 1/4 teaspoon rock salt (for sprinkling)

#### INSTRUCTIONS:

1. Preheat the oven to 220°. Line a baking sheet with baking paper.
2. Thinly slice the onions.
3. In a large bowl, mix together the onion, refried beans, salsa, chili powder, grated cheese & a pinch of salt.
4. Optional step: If you're using 100% corn tortillas, you may want to pan fry each one in a pan with a drizzle of olive oil to prevent cracking & help them be easier to work with. Every tortilla brand is different, so if your tortillas seem brittle it's helpful to heat them before rolling. You can do this with corn tortillas too!
5. Lay a tortilla on a work surface. Spoon about 2 tablespoons of the bean mixture in a dollop onto the bottom half of the tortilla. Tightly roll the tortilla from the bottom (the filling will spread out & hold the tortilla together). Place the taquito seam-side down on the baking sheet. Repeat for the remaining tortillas.
6. When the taquito's are assembled, brush the tops with oil & sprinkle them with a bit of salt. Bake for 15 to 20 minutes, until crisp & browned.
7. ENJOY!

