Taquitos de Carne Picada

- Prep Time: 20 minutes
- Cook Time: 20 minutes
- Total Time: 40 minutes
- Servings: 12 Taquitos

Ingredients:

- 4 tablespoons Carlini Vegetable Oil, divided
- 2 small onions, sliced
- 1 1/2 pounds Black Angus Cubed Steak, chopped
- 2 cloves garlic, minced
- 1 teaspoon Stonemill Chili Powder
- 3/4 teaspoon Stonemill Iodized Salt
- 1/2 teaspoon Stonemill Ground Black Pepper
- 10 ounces Casa Mamita Diced Tomatoes with Green Chilies, drained
- 1 cup Happy Farms Shredded Mozzarella Cheese
- 12 Pueblo Lindo White Corn Tortillas
- 4 cups Carlini Corn Oil

Directions:

1. In a large skillet over medium-high heat, heat 2 tablespoons oil. Brown the onions, about 5 minutes. Remove from the skillet and reserve.
2. Reheat the skillet with the remaining vegetable oil. Brown the carne picada with the garlic, chili powder, salt and pepper. Add the diced tomatoes with green chilies. Cook for 2 minutes to heat. Add the cheese.
3. In a large skillet heat the corn oil to 350°.
4. Evenly divide the meat among the twelve tortillas. Roll them up tightly. Deep fry each taquito to golden brown.

Tip: Serve with refried beans. Garnish with sour cream and shredded lettuce.