

Chicken, Bacon, and Cream Cheese Taquitos with Avocado Dipping Sauce

Recipe from Chelsea at www.mmmcafe.blogspot.com

6 slices bacon, cooked and chopped
½ of an 8-ounce package cream cheese, softened
2 cups Cooked, shredded chicken
8 corn tortillas
½ medium avocado, pitted, peeled and cut up
⅓ cup mayonnaise
⅓ cup sour cream
½ Tbs. milk
¾ tsp. white vinegar
⅓ tsp. salt
½ tsp. dried parsley flakes, divided
½ tsp. onion powder, divided
½ tsp. Garlic powder, divided
½ tsp. Ground black pepper, divided
½ cup monterey jack cheese

Stir the bacon, cream cheese and chicken in a medium bowl. Add ¼ tsp. parsley flakes, ¼ tsp. onion powder, ¼ tsp. garlic powder, and ½ tsp. black pepper.

Spoon about ¼ cup chicken mixture in the center of each tortilla round. Top with a little shredded cheese. Fold tortillas up and place them next to one another in a small baking dish, close enough to hold the sides up.

Bake at 400 for 20 minutes.

While taquitos are cooking, mash the avocado in a medium bowl with a fork. Stir in the mayonnaise, sour cream, milk, vinegar, salt, and remaining parsley, onion powder, garlic powder and black pepper. Serve with the taquitos for dipping.

Serves 2.