



## BAKED TAQUITOS

- Prep Time: 15 minutes
- Cook Time: 15 minutes
- Total Time: 30 minutes
- Yield: 14

### Ingredients

- 2 green onions
  - 1 1/2 cups refried beans
  - 1/4 cup salsa, plus more to serve
  - 1 teaspoon chili powder
  - 3/4 cup shredded cheddar or Mexican blend cheese
  - 14 6-inch tortillas
  - 2 tablespoons olive oil, for brushing
  - For dipping: guacamole, salsa, or sour cream
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## Directions

1. Preheat the oven to 425 degrees Fahrenheit. Line a baking sheet with parchment paper
2. Thinly slice the green onions
3. In a large bowl, mix together the green onion, refried beans, salsa, chili powder, and shredded cheese.
4. 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. Be careful not to use too much! Tightly roll the tortilla from the bottom (the filling will spread out and hold the tortilla together). Place the flauta seam-side down on the baking sheet. Repeat for the remaining tortillas.
5. When the taquitos are assembled, brush the tops with oil and sprinkle them with a bit of salt. Bake for 15 to 20 minutes, until crisp and browned.