

## Buffalo Chicken Taquitos



Recipe type: Entrée

Serves: 12 Taquitos

Ingredients

- 8 oz. cream cheese, softened
- 1/8 cup buffalo sauce
- 2 cups cooked and shredded chicken
- 1 cup blue cheese, divided
- 12 small flour tortillas

### BLUE CHEESE SAUCE

- 1 cup mayonnaise
- 1/4 cup butter, melted
- 1 1/2 cups blue cheese

### Instructions

1. Preheat oven to 425 degrees F.
2. Mix cream cheese and buffalo sauce until well combined.
3. Stir in chicken until well combined.
4. Place 2-3 Tablespoons of mixture spread into a thin line onto center of flour tortilla. Sprinkle 1 Tablespoon of blue cheese over the top. Roll up tight.
5. Place on lightly greased cookie sheet and repeat for remaining taquitos.
6. Once taquitos are arranged on cookie sheet, lightly spray the tops with cooking spray.
7. Bake at 425 degrees F for 15-20 minutes or until taquitos are golden brown.

### TO MAKE BLUE CHEESE SAUCE

1. Combine sauce ingredients until smooth. Dip taquitos and enjoy!