

MEXICAN TAQUITOS WITH GINSENG

Main Courses

Start with guac, add some taquitos, and you're all set for Cinco de Mayo.

INGREDIENTS

- 2 cups shredded chicken
- 1 cup grated pepper jack cheese (any cheese will do)
- 4 oz cream cheese
- 3 tablespoons chopped cilantro
- ¼ cup green salsa
- 1 tablespoon fresh lime juice
- 2 tablespoons Wisconsin Ginseng
- 1 teaspoon chili powder
- 1 teaspoon garlic salt
- ½ teaspoon cumin
- 15 corn tortillas

DIRECTIONS

1. Combine all the ingredients together, except tortillas and salt.
2. Cover the tortillas with two damp paper towels and microwave for two minutes.
3. Place 2 tablespoons of filling mix on the bottom half of each tortilla and then roll as tight as you can.
4. Spray tops with cooking spray, sprinkle with sea salt, and lay taquitos seam side down.
5. Break out the air fryer and bake for 7 minutes at 400°.