

Baked Cheeseburger Taquitos

Serves 4-6

1 tablespoon vegetable oil
1 small onion, diced
1 lb. lean ground beef
1 teaspoon kosher salt
4 oz (½ package) Neufchatel (reduced fat cream cheese)
1 cup salsa
1 tablespoon ketchup
1 tablespoon Worcestershire sauce (optional)
1 cup frozen corn
1 cup grated cheddar or cheddar/jack cheese
10-12 small (approx. 8" diameter) flour tortillas
2 tablespoons vegetable oil

In a medium pan over medium-high heat, add oil and diced onion. Cook for 2-3 minutes until softened. Add ground beef and kosher salt and cook until no longer pink. Remove from heat and add Neufchatel cheese, salsa, ketchup and Worcestershire sauce (if using). Stir in frozen corn and grated cheddar cheese.

Heat oven to 400°F. Line a baking sheet with parchment or foil. Pour vegetable oil into a small ramekin or cup. Working two tortillas at a time, brush a little oil on the top edges of the tortillas. (Use your finger if you don't have a brush.) Spoon about 1/3 cup filling along the lower portion of the tortillas, leaving about 1" margin on either side. Roll up tightly and place seam-side down onto prepared baking sheet. Repeat until all tortillas have been used. Lightly brush the tops of taquitos with oil. Bake at 400°F for 15 minutes or until golden brown. Serve with ketchup or pickle relish for dipping, if desired.