

Taquito's & Guacamole

- 20 corn tortillas white or yellow
- 5 tablespoons Migliore Cilantro & Roasted Onion Extra Virgin Olive Oil
- 4 cups shredded beef chuck pot roast (I use left overs – see Barbecue Pot Roast Recipe)

Preheat oven to 350°. Take a little olive oil on paper towel and rub baking sheet so that taquito's won't stick.

Heat 5 Tbsp. Olive Oil in small skillet over medium high heat. Once hot, fry each tortilla one at a time until soft, turning tortilla in oil, approximately 20 seconds per side. (you want them to be soft so you can roll them). Transfer to paper towel to absorb excess oil.

To assemble, spoon 2 Tbsp. of meat (leftover Pot Roast – see separate recipe) into tortilla and roll closed. Place on prepared baking sheet. Repeat until all are rolled.

Bake in oven for 20 – 25 minutes or until ends start to brown. Remove from oven and serve with Guacamole. Makes 6 Servings

Guacamole

- 4 large avocados
- 1 tablespoon chili salsa
- 2 tablespoons Migliore Pomegranate Quince White Balsamic Vinegar
- 1 teaspoon salt

Remove avocado skins & seed, then mash avocado with fork. Add the rest of ingredients and fold in. Be sure to taste and adjust ingredients if needed.