

RON'S PIZZA TAQUITOS

Last Modified: 01/15/2024

PREP: 15 Min
COOK: 30 Min
SHALLOW FRIED

F EASY

APPETIZER

MAKES 40 TAQUITOS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Bulk Chorizo (Any you Like)	Crumbled
3+	Cups	1 1/2" Deep Canola Oil (For Shallow Frying Only)	
1	14 Oz	Jar Pizza Sauce (Classico Traditional)	
1	8 Oz	Pkg Italian Style Finely Shredded Mozzarella	
1	8 OZ	Pkg Pepperoni Slices (Any You Like)	
1	Package	Egg Roll Wrappers (50 Count)	
		KIMBO Spring Roll Wraps Are Best (Usually Frozen)	
1/4	Cup	Green Onion (Greens & Whites)	Fine Chop
2 +/-	Pinches	Dried Oregano	To Taste
FILLING (Per Taquito)			
1	Tbsp	Warm Chorizo	
1	Tbsp	Pizza Sauce	
1	Tsp	Green Onion (Greens & Whites)	Fine Chop
2	Pinches	Shredded Mozzarella	
3	Slices	Pepperoni	Room Temp
1/4	Square	Extra Spring Roll Wrap	
SLURRY			
1	Tbsp	Corn Starch	
1/4	Cup	Water	
OPTIONAL			
1	Bottle	Sweet Chili Sauce (Mae Ploy)	
1	Bottle	Hot Sauce (Sriracha)	
1	Bottle	Pizza Sauce (Classico))	
1	Bottle	Oyster Sauce (Lee Kum Kee Premium)	
PREPARATION			
FACTOID	These Taquitos are extremely easy to make and shallow fry up really crunchy. Baking is a still crunchy less messy method. Enjoy plain or dipped in a Sauce of your choice. They will disappear quickly as your Dish-To-Pass.		
NOTE	These will freeze quite nicely, so make a herd of them up to the point where you are going to shallow fry them and place them in plastic bags and freeze them for up to 3 months. Simply thaw them in the refrigerator and pat dry before shallow frying them. Freezing them after shallow frying will make the skins soft & mushy (Still tasty though).		
TOOLS	1) Aluminum Half Sheet Pan & Wire Rack 2) Large Stainless Steel Skillet 3) Spray Bottle with Olive Oil inside		

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PREP	FILLING 1) Bring the Pepperoni Slices up to room temperature (roll easy).
PREP	SLURRY 1) Thoroughly mix the Corn Starch and Water and set it aside.
1	CHORIZO: In a skillet over medium high heat, fry the Chorizo & crumble it finely, about 10 minutes. Set it aside to cool slightly. Leave that delicious Red Oil in the pan. Once cooled a bit, stir so the Oil evenly coats all of the Meat.
2	SLURRY: In a small mixing bowl, whisk together the Cornstarch and Water and set it aside.
3	WRAPPERS: Open the Egg Roll Wrapper package remove 10 sheets and set them on the countertop - cut the sheets into quarters at the same time. Cover the remaining Wrappers with a barely damp towel to prevent them from drying out (IMPORTANT).
TAQUITO ASSEMBLY: SEE PICTURES FOR THIS PROCESS	
1	Place a WHOLE Spring Roll Wrapper on your work surface with one of the corners facing you so it looks like a diamond. (Keep the other Spring Roll Wrappers covered). Place 1 of the quarter Wrappers on top. about 1/2" in from the bottom edges.
2	Place 1 heaping tablespoon of the Chorizo on the lower third of the Wrapper. Spread the Chorizo out evenly in a line from side to side.
3	Evenly spread a heaping tablespoon of Pizza Sauce over the top.
4	Sprinkle the top with Green Onions.
5	Sprinkle the top generously with the Shredded Mozzarella.
6	Place 3 slices of Pepperoni overlapping on top.
7	Lay the bottom corner up tightly over the Filling, and then tightly fold in the sides. Roll tightly until there is about 2 inches of the Wrapper still not rolled up. Dampen your finger in the Slurry and wipe the exposed triangle with it. Finish rolling up the Wrapper so it sticks to itself and forms a tight seal. Place the Rolls seam-side down on a sheet pan and keep them covered with another damp towel while you assemble the rest.
FRIED TAQUITOS	
1	When ready to fry, heat 1 1/2" of Oil in a large cast iron frying pan to 350 degrees - Measure it with a deep frying thermometer and KEEP IT THERE! Carefully slide a few Spring Rolls in so they are not crowded, into the hot Oil to fry. Roll the Spring Rolls occasionally to brown them evenly and fry them for about 3 minutes. Let them cool on a wire rack. Repeat until all of the Spring Rolls are fried.
2	Sprinkle the top with Dried Oregano while hot.
BAKED TAQUITOS	
1	Preheat the oven to 425 degrees with a rack in the bottom third.
2	Line an aluminum half sheet pan with parchment paper. Place a Wire rack on top.
3	Spritz each Taquito lightly on all sides with Olive Oil & place them not touching on the wire rack.
4	Sprinkle the top of each Taquito with Dried Oregano.
5	Bake the Taquitos until golden brown on top, about 15 minutes. Roll over and bake until the bottom is golden brown, about 5 minutes more.
SERVE	Serve while either hot or cold with a Sauce on the side.

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BUILDING A TAQUITO

SPREAD FILLING ON 1/4 SHEET



ROLL UP LOWER POINT TIGHTLY



FOLD IN SIDES



APPLY SLURRY TO EXPOSED POINT



READY TO BAKE OR FRY



