

AIR FRYER TAQUITOS

Ingredients

- 2 large eggs
- 1/2 cup dry bread crumbs
- 3 Tbsp. taco seasoning
- 1 lb. lean ground beef (90% lean)
- 10 corn tortillas (6 in.), warmed
- Cooking spray
- Salsa and guacamole (optional)

Directions

1. Preheat air fryer to 350 degrees.
2. In a large bowl, combine eggs, bread crumbs, and taco seasoning. Add the beef; mix lightly but thoroughly.
3. Spoon 1/4 cup beef mixture down the center of each tortilla. Roll up tightly and secure with toothpicks.
4. In batches, arrange taquitos in a single layer on greased tray in air-fryer basket; spritz with cooking spray. Cook for 6 minutes; turn and cook until meat is cooked through and taquitos are golden brown and crispy, 6-7 minutes longer.
5. Discard toothpicks before serving. If desired, serve with salsa and guacamole.

Serves: 10

Source: *Everyday Easy Air Fryer* (Taste of Home)