Sunset Gourmet

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CHICKEN ANTOJITOS

1 brick (250 g) cream cheese, softened

2 Tbsp. **Baked Jalapeno Popper Dip Mix**

1 Tbsp. **Mexican Fiesta Rub & Seasoning**

1 Tbsp. **Mango Chili Seasoning**

½ cup sour cream

1 cup cooked chicken, finely diced

1 cup cheese, shredded

½ red pepper, finely diced

1 jalapeno pepper, finely diced, optional

3 to 4 large tortilla shells

Combine cream cheese and **Baked Jalapeno Popper Dip Mix**. Add all other ingredients and mix until completely combined and well-blended. Spread evenly over tortilla shells. Roll tortillas and wrap tightly in plastic wrap and refrigerate for several hours or overnight. Preheat oven to 375°F. Cut anjoitos into about ½" thick slices. Place on a sprayed baking sheet and bake in the oven for 6-8 minutes until the bottom is golden brown and then turn broiler on high for 1-2 minutes to get a nice bubbling cheese on top.



- **Baked Jalapeno Popper Dip Mix**
- **Mexican Fiesta Rub & Seasoning**
- **Mango Chili Seasoning**