

•Virtual Cooking Class Materials•

Taquito Tuesday

Thanks so much for signing up for my virtual cooking class with the North Castle Public Library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe card(s) to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Oven and stovetop
- Large, rimmed baking sheet
- Aluminum foil
- Nonstick cooking spray (or additional oil)
- Large nonstick skillet
- Chef's knife
- Cutting board
- Measuring cups and spoons
- Spoon or spatula
- 2 small bowls
- 1 medium bowl
- Pastry brush (optional)



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Taquitos with Pico de Gallo and Lime Crema

Category: Main Course | **Makes:** 6-8 Servings | **Prep:** 20 Minutes | **Cook:** 20 Minutes | **Total:** 40 Minutes

Ingredients

For taquitos:

3 tablespoons olive oil, divided
1 yellow onion, thinly sliced (about 1 cup)
4 cloves garlic, minced
2 pounds ground protein (turkey, beef, pork,
or vegan ground meat substitute)
1 teaspoon cumin
1 teaspoon chili powder
1/2 teaspoon kosher salt
1/2 teaspoon smoked paprika
1/4 teaspoon dried oregano
1/4 teaspoon garlic powder
2 tablespoons tomato paste
3/4 cup cold water
20 flour tortillas (I like using fajita size)
4 ounces finely shredded cheese (Mexican blend,
cheddar, Monterey Jack, or your favorite)

For serving:

1 1/2 cups sour cream (or Mexican crema,
plain Greek yogurt or Skyr)
1 lime, zested and juiced



1/2 teaspoon kosher salt
Cold water, as needed
Hot sauce (optional)

Instructions

1. Preheat oven to 425°F. Line a baking sheet with foil and spray with cooking spray or a layer of oil.
2. Heat 1 tablespoon of olive oil in a large nonstick skillet over medium-high heat. Add sliced onion and cook until it begins to soften, stirring occasionally, about 3 minutes. Add garlic, stir together, then scoot the onions and garlic to the perimeter of the skillet.
3. Add ground protein and cook, breaking it up with a wooden spoon or spatula, until cooked through, about 5 minutes. Drain excess fat from the pan, if applicable.
4. Stir in cumin, chili powder, 1/2 teaspoon of the kosher salt, smoked paprika, dried oregano, and garlic powder and let cook for 1 minutes. Stir in tomato paste and let cook for another minute. Add water and let simmer until thickened, about 2-3 minutes.
5. Place remaining 2 tablespoons of olive oil in a small bowl or ramekin. Place tortillas on a clean work surface. Brush or rub both sides of each tortilla with oil. Add 1/4 cup of the cooked filling to one side of each tortilla and top with 1-2 teaspoons of cheese. Roll each tortilla up, starting with the filled side, and transfer to the prepared baking sheet, seam-side down.
6. Bake in the preheated oven until golden brown and crispy, about 8-12 minutes.
7. While the taquitos are baking, make the pico de gallo (recipe on next page). In another small bowl stir together sour cream or Greek yogurt, the lime zest, 1 tablespoon lime juice, and 1/2 teaspoon kosher salt. Stir in cold water, 1 tablespoon at a time, until the mixture reaches a drizzling consistency. Taste for seasoning and add more lime juice and/or salt as needed.
8. Serve baked taquitos with pico de gallo and crema spooned over top with hot sauce, if desired.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



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Classic Pico de Gallo (AKA Salsa Fresca)



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Side Dish

Makes: 12-14 (1/4 cup) servings,
about 3 1/2 cups total

Prep Time: 5 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

3 cups diced fresh tomatoes (about 2-3 large or 1 1/2 pints grape/cherry tomatoes)
1/3 cup minced yellow onion
1/4 cup minced cilantro
1 lime, zested and juiced
1 teaspoon kosher salt, divided

Instructions

1. To a medium bowl add together diced tomatoes, minced onion, cilantro, and lime zest. Add 1 tablespoon of lime juice and the kosher salt and stir to combine.
2. Taste for seasoning and add more lime juice and/or salt as needed. Serve right away or cover and refrigerate.

Tips:

- You can serve the pico right away, but letting it sit for at least 10-15 minutes will allow the flavors to mingle and
- Use a slotted spoon to serve your pico when using it as a topping on things like crispy taquitos or nachos. This will help drain excess liquid, making it less likely that your dish will get soggy.

Recipe from Ashley Covelli at
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