

## BBQ Pulled Pork Taquitos



Servings:

**5**

Prep Time:

**5 minutes**

Cook Time:

**10 minutes**

### Ingredients

- 1 package **Dave's BBQ Pulled Pork**
- 10 **6" Flour Tortillas**
- 1 cup **Shredded Cheddar Cheese**
- - **Avocado Oil**
- 2 tbsp **Ranch Dressing**, for garnish
- 2 tbsp **BBQ Sauce**, for garnish
- 1 tbsp **Fresh Cilantro**, chopped
- ½ cup **Ranch Dressing**, for dipping

### Method of Preparation

#### Step 1

Spoon pulled pork into tortillas. Sprinkle with cheese.

#### Step 2

Roll tortillas tightly, placing seam side down.

#### Step 3

Add ¼" of vegetable oil (we used Avocado) to a heated skillet.

#### Step 4

Working in batches, place taquitos seam side down into oil.

Fry on each side for 2-3 minutes or until golden brown.

#### Step 5

Remove from oil to a plate lined with paper towel to drain.

#### Step 6

Drizzle with bbq sauce and ranch dressing. Garnish with chopped cilantro.

Serve with additional ranch dressing for dipping!

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