

Taquitos

a Mexican dish consisting of a small rolled-up tortilla and a filling- beef, cheese or chicken, that is fried and topped with condiments like sour cream or guacamole. This version is made with Wellness Forum Health's Meatloaf mix, seasoned lightly with chili powder and cumin, then served with your favorite salsa

Serves 6 to 8

1 recipe **Wellness Forum Health Millet Loaf** mix

1 teaspoon ground cumin

1 teaspoon chili powder

1 package corn tortillas

- Combine the meatloaf mix, cumin, chili powder, and 4 1/2 cups water in a 2 quart pot with a tight fitting lid.
- Bring the pot to a boil over high heat, reduce the heat to medium low and cook for 20 minutes, or until the millet is very tender.
- While the millet cooks, heat the corn tortillas in a skillet 2 to 3 at a time to soften them.
- When the millet is ready, spoon 1/4 cup of the millet mixture into the center of a tortilla and roll it up like a cigar.
- Repeat with the remaining filling.
- Place the rolled tortillas on a baking sheet and bake for 15 minutes until crispy.
- Serve with your choice of topping-sour cream, salsa, guacamole or salsa verde