

Taste of Home



Pigs in a Poncho

★★★★☆

For pigs in a blanket Mexican style, we add refried beans and green chilies. Spice it up even more with pepper jack, jalapenos and guacamole. —Jennifer Stowell, Montezuma, Iowa

TOTAL TIME: Prep: 25 min. Cook: 5 min./batch

YIELD: 8 servings.

Ingredients

8 hot dogs

1 can (16 ounces) refried beans

8 flour tortillas (10 inches)

1 can (4 ounces) chopped green chiles

1 can (2-1/4 ounces) sliced ripe olives, drained

2 cups shredded Monterey Jack cheese

Oil for frying

Sour cream and salsa, optional

Directions

1. Heat hot dogs according to package directions. Spread beans over the center of each tortilla; layer with green chiles, olives and cheese. Place hot dog down center of tortilla. Fold bottom and sides of tortilla over filling and roll up; secure with a toothpick.

2. In a deep skillet or electric skillet, heat 1 in. of oil to 375°. Fry wraps in batches, seam side down, until golden brown, 2-3 minutes on each side. Drain on paper towels. Discard toothpicks before serving. Serve with sour cream and salsa if desired.

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