

Flautas

Time: 1 hour

Yield: Serves 6

Ingredients

20 10" tortillas/fajita tortillas

1 12.5 oz can of chicken

1 ½ c Enchilada sauce

1 cup cheddar cheese

1 c Corn

Oil

Toothpicks

Lettuce (optional)

Sour cream (optional)

Salsa (optional)

Instructions

1. Combine chicken, enchilada sauce, cheese and corn in a bowl until uniform.
2. Cut tortillas in half. Spoon ½ T of mixture onto edge of tortilla. Roll up making sure all the filling stays inside. Secure shut with a toothpick, close to the fold over.
3. Heat oil in a deep pan/pot until water splatters feverishly off the top of it.
4. Put in a layer of flautas and let cook about 2 min till one side is golden. Using tongs, flip over and cook till evenly cooked and cheese is melty. Remove to a plate covered in paper towel.
5. Repeat this process till all the flautas are cooked.
6. Serve on a bed of lettuce and top with sour cream and salsa or fresh pico de gallo if desired.

