

ArmadilloPepper.com

CHICKEN FLAUTAS Recipe

Instructions:

2 cups finely shredded or chopped cooked chicken
2/3 cup Pace Thick and Chunky Salsa
1/4 cup green onion slices
3/4 tsp ground cumin
vegetable oil for frying
32 corn tortillas
2 cups shredded cheddar or Monterrey Jack cheese
Guacamole

Instructions:

Combine chicken, salsa, onion, and cumin; mix well. Heat about 1/2 inch oil in small skillet until hot but not smoking. Quickly fry each tortilla in oil to soften, about 2 seconds on each side. Drain on paper towels. Spoon 1 tablespoon chicken mixture and 1 tablespoon cheese down center of each tortilla. Roll tightly; secure with wooden pick. Place seam-side down on baking sheet. Bake in preheated oven at 400 F about 18 to 20 minutes or until crisp. Serve warm with guacamole and additional salsa. Makes 32 appetizers.

Courtesy of Pace Picante Sauce; walllau@chico.acc.iit.edu (Laura Wallace)

Return to ArmadilloPepper.com Recipes