

Flautas

INGREDIENTS:

1 chicken breast cooked and shredded
 12 corn tortillas
 1 cup chopped lettuce
 ½ cup crema
 ¼ cup oil for frying (enough to cover flautas)
 1 cup salsa aguacate or nortena from EBM deli
 1 cup pico de gallo - optional
 ½ bunch fresh chopped cilantro
 4 chopped jalapeños optional
 1 lime
 salt to taste
 toothpicks

PREPARATION:

Add the chicken to the previously heated tortillas (they need to be flexible to roll) and roll. Stick a toothpick to make it easier to hold or use tongs to hold each taco in hot oil until it seals and doesn't unroll.

Fry them on all sides turning until golden brown, drain on a paper towel, remove toothpicks.

Top with all desired garnish!





RECIPE PROVIDED BY:

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