

Shredded Chicken Flautas

For the shredded chicken:

2 pounds boneless, skinless chicken breasts or thighs

1/2 medium yellow onion – thinly sliced

1 medium tomato

2 cloves garlic

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

1 teaspoon of canned chipotle pepper

1/4 cup of water

Pinch of sugar

1 Tablespoon of Cilantro & Roasted Onion Olive Oil

For the flautas:

16 corn tortillas

Toothpicks

Chipotle Infused Olive Oil, for frying

Shredded lettuce

Crema – sour cream

Sliced avocado

Make the shredded chicken:

In a large pot boil chicken with kosher salt. Shred once cooked and cooled. – set aside

In a blender – mix tomato, garlic, canned chipotle peppers, 1/4 cup of water, black pepper a pinch of salt and sugar.

In a skillet sauté sliced onions using the Cilantro & Onion Olive Oil until translucent, then add your shredded chicken and the tomato chipotle sauce. Cook until juices are absorbed into the chicken.

Make the flautas:

Warm the tortillas. If using the microwave, stack the tortillas on a plate and cover with damp towel. Microwave until pliable, 10 to 15 seconds.

Spoon 1 tablespoon of the shredded chicken onto a tortilla. Roll the tortilla up over the filling

tightly, then secure with a toothpick so that the filling does not fall out during frying. Place on a plate and repeat with the remaining tortillas.

Add enough Chipotle infused Olive Oil to a Dutch oven so that it comes up about 2 inches.

Using tongs, carefully slide the flautas into the oil and fry until golden-brown and crispy, flipping halfway through, 2 to 4 minutes total.

Transfer the flautas to the baking sheet and place in the oven until all flautas have been fried.

Serve warm with shredded lettuce, crema, and avocado slices.