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Crispy Beef Wellington Flautas

Prep Time: 5 Minutes
Cooking Time: 5 Minutes
Serves 1

Ingredients:
4 Mission® 6" White Corn Tortillas (10600)
3 oz. Shredded Flank Steak (see Related Recipe)
1 oz. Crispy Garlic Chips
8 slices Marinated Portabella Mushrooms Strips, thinly sliced
2 oz. Sour Cream
Chives , to garnish

Directions:
1. Place ¾ oz. of shredded flank steak in center of each Mission® Corn Tortilla. Top with ¼ oz. of crispy garlic chips and 2 thin slices of portabella mushrooms.

2. Tightly roll to close securing ends with toothpicks.

3. Place in fryer until flautas are lightly golden brown. Drain excess oil and place on plate.

4. Serve with a side of sour cream and garnish with chives.

Shredded Flank Steak

Serves 1

Ingredients:

1.5 lbs. Flank Steaks
1 tsp. Kosher Salt
2 tsp. Black Peppers
1 tsp. Ground Rosemary
.75 oz. Garlic , sliced
6 oz. Portabella Mushrooms , thinly sliced
4 oz. Yellow Onions , sliced
2.5 oz. Dry Sherry
16 oz. Beef Stock

Directions:

1. Rub flank steak with salt, pepper and rosemary. Place flank steak on preheated griddle pan to sear both sides.

2. Place seared flank steak, garlic, and mushrooms in small hotel pan and top with sherry and beef stock. Tightly wrap with foil and place in preheated 350º F oven for approximately 1 hour and 45 minutes or until steak is tender. Let cool and drain excess liquid.

3. Shred meat when it cools.

4. Label, date and refrigerate.