



Recipes

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Funky BBQ Chicken Flautas

Serves 1

Ingredients:

- 3 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 1/4 cup cooked Chicken , diced
- 3 Tbsp. cooked Black Beans , drained, rinsed
- 2 Tbsp. roasted Corn Kernels
- 3 Tbsp. Monterey Jack Cheese
- 1/4 cup BBQ Sauce
- 1/4 cup Sour Cream

Directions:

1. Preheat fryer. Place chicken, beans, corn, and jack cheese in a bowl. Gently toss. Distribute the mixture in the center of Mission® flour tortillas. Distribute BBQ sauce on top of mixture. Roll up tightly. Place two toothpicks through each flauta.
2. Fry flautas in deep fryer. Fry until golden brown. Remove toothpicks. Cut at an angle and serve immediately with sour cream.
3. This is an interpretation of the classic Mexican dish Flautas, which means "flute" in Spanish. They are similar to taquitos, but use flour rather than corn tortillas.