



Recipes

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Chicken and Chile Verde Stuffed Flautas

Prep Time: 45 Minutes

Cooking Time: 3 Minutes

Serves 8

Ingredients:

20 each 6" White Corn Tortillas (10600)

1 oz. vol. Olive Oil

8 oz. vol. Tomatillo Salsa , medium

4 oz. vol. Chicken Broth

1.75 lbs. B/S Chicken Breast

6 medium vol. Green Bell Peppers , small diced

3 each Corn on the Cob

2 oz. vol. Cilantro , chopped

16 oz. vol. Shredded Cheddar Cheese

Egg Wash , to brush

Sour Cream , to garnish

Directions:

1. Heat olive oil in a large sauté pan over medium heat.

2. Add chicken, tomatillo salsa, chicken broth, peppers and cilantro.

3. Bring to a simmer and cover

4. Grate ears of fresh corn and add to pan.

5. Continue cooking over low heat until chicken is cooked through. Remove from heat and shred chicken.

6. Cool completely.

7. Fold in shredded cheddar cheese.

8. Steam corn tortillas and place on worksurface.

9. Brush outside edges with egg wash and place $\frac{3}{4}$ oz. filling in a strip on front half of corn tortilla.

10. Bring bottom of tortilla over ingredients and tightly roll to close, ensuring there are no air pockets between filling and tortilla.

11. Place on parchment lined sheet pan and tightly wrap.

12. Hold refrigerated until ready for service.