



Deep-fried Chicken Flautas with Refried Beans and Green Salsa

Create a fantastic appetizer, snack, or incorporate them into a meal!



1 Product



15 Mins



Lunch / Dinner

Ingredients

- 1/2 white onion, minced
- 1 garlic clove, minced
- 2 tomatoes, finely diced
- 12 corn tortillas
- 1 cup sour cream
- 1/2 cup queso fresco or grated cheese
- 1 cup shredded lettuce
- 1 can sliced jalapeños La Costeña
- 1 jar Salsa Verde La Costeña
- Cooking oil as needed
- Salt and pepper to taste



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Preparation

Bring a pot of water to a boil and cook the chicken. Drain and shred

Add a teaspoon of cooking oil to a large skillet and sauté the onion and garlic for 2-3 minutes until fragrant.

Add the tomato, cook for 1 more minute and incorporate the shredded chicken. Stir well and cook for 3-4 minutes. Taste and season with salt and pepper.

Fill each tortilla with a scoop of chicken filling and roll tightly. Use toothpicks to keep the rolled tortillas tight.

Heat cooking oil in a deep skillet or saucepan, Alternatively, use a deep fryer or an air-fryer.

Fry the flautas until crispy. Pat dry with a paper towel and serve three on each plate.

Drizzle with sour cream, sprinkle with cheese, and top with lettuce and jalapeño slices. Drizzle with Salsa Verde La Costeña and enjoy!