

Flautas de Pollo

Flautas are the perfect ready-to-grab dish to bring to Friendsgiving! These delicious Mexican taquitos are easy to make, filling, and great for big groups. We recommend pairing your favorite salsa with the flautas de pollo or try it with our previously featured Spicy Summer salsa!

Simple Ingredients:

- ½ a cup of Villa Graziella Organic Olive Oil
- 1 pack of corn tortillas
- 2 cups of shredded chicken

Simple Directions:

- On medium to low heat, add your ½ cup of Villa Graziella Olive Oil to a pan. You want just enough to cover the entire surface of the pan and then some, if ½ cup is not enough don't be afraid to adjust and add more.
- Microwave the pack of tortillas to soften them up for rolling. 1-2 minutes max.

Now we start rolling!

- Take a microwaved tortilla and some of your shredded chicken to the middle of it.
- Start rolling the tortilla from one end to the other, making sure the chicken is staying in place.

Let's fry!

- Place the flauta in the heated pan. Make sure that the flauta is crisp golden on one side before flipping.
- Once the flauta is done cooking all around, remove it from pan and onto a plate to cool down.
- Repeat this process for the rest of your tortilla and enjoy!