



# Casa Mendosa™ Baked Shredded Chicken Flautas

Serves 6 / 40 mins



## INGREDIENTS

6 Casa Mendosa™ Whole Wheat 10" Flour Tortillas

1-1/2 cup shredded chicken (substitute with pulled pork, cooking sauce drained, or small dice of cooked shrimp)

3/4 cup salsa (desired heat level), plus additional for serving

1/2 cup cheddar cheese, shredded

4 green onions, sliced and divided

1 tsp. ground cumin


1 tsp. dried oregano

1 tbsp. butter, melted

1/4 cup guacamole, prepared (optional)

1/4 cup sour cream (optional)

## DIRECTIONS

 Prep time **20 min** | Cook **20 min** | Ready in **40 min**

- 1** Preheat oven to 375°F.
- 2** In a small bowl, combine shredded chicken, 3/4 cup salsa, cheese, green onions, cumin and oregano.
- 3** Spoon 1/3 cup prepared mixture in a line across the bottom third of each Casa Mendosa™ flour tortilla. Fold the end over and roll up tightly in a cigar-like shape. Place seam side down in a 15x10x1-in. baking pan coated with cooking spray. Brush tortillas with butter.
- 4** Bake, uncovered, for approximately 15- 20 minutes or until heated through and crisped. If desired, broil for 1 minute or until browned.
- 5** Serve with reserved salsa, sour cream, and guacamole to dip.