

DINNERLY



Crispy Oven-Baked Pulled Pork Flautas with Enchilada Sauce



20-30min



2 Servings

Honestly, just looking at these flautas makes us jealous. If only we could be pork and melty cheese wrapped up all snug in a warm, crisp tortilla! We'll just have to settle for having it on our plates instead. You are what you eat, after all, so bring on those cozy vibes. We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{1,6}
- ½ lb pkg ready to heat pulled pork
- 2 oz shredded cheddar-jack blend ⁷
- 2 scallions
- 4 oz red enchilada sauce

WHAT YOU NEED

- neutral oil

TOOLS

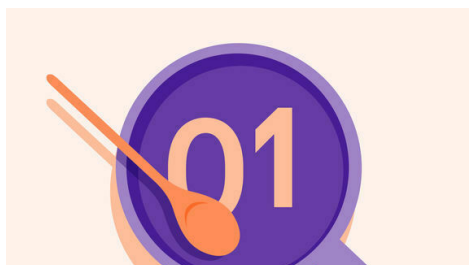
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

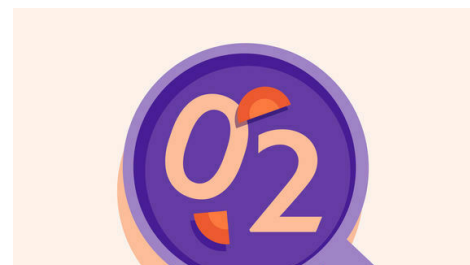
Calories 580kcal, Fat 25g, Carbs 58g, Protein 39g



1. Prep oven, baking sheet

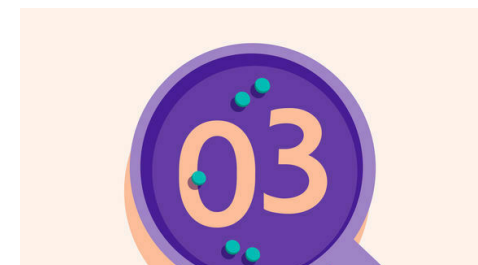
Preheat oven to 425°F with a rack in the upper third.

Lightly **oil** a rimmed baking sheet.



2. Add pork

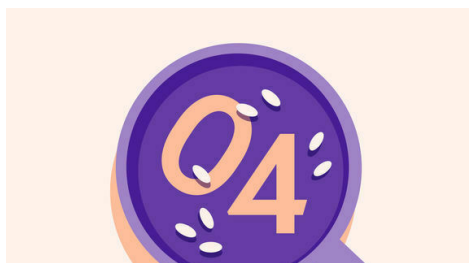
Place **tortillas** on a work surface. Using your fingers, break apart **pulled pork** and spread onto one half of each tortilla.



3. Add cheese & roll

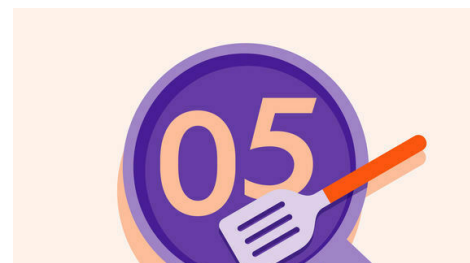
Sprinkle **cheese** over pork.

Starting at the filled side, tightly roll up **tortillas**. Place **flautas** seam-side down on prepared baking sheet.



4. Bake flautas

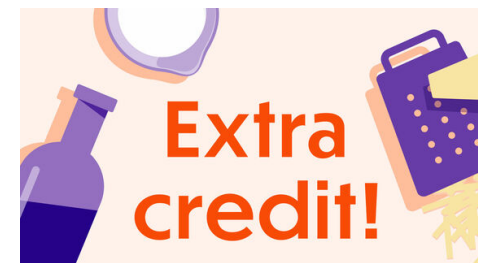
Generously brush tops and sides of **flautas** with **oil**. Bake on upper oven rack until golden brown and crisp, about 12–15 minutes (watch carefully as ovens vary).



5. Slice scallions & serve

Thinly slice **scallions**.

Serve **pulled pork flautas** topped with **enchilada sauce** and **scallions**. Enjoy!



6. Make it your own!

We kept it simple, but feel free to pile on all your favorite fixings! A dollop of guac, a drizzle of sour cream, pickled jalapenos, fresh salsa, cilantro leaves... the possibilities are endless!