

# DINNERLY



## Crispy Oven-Baked Shredded Chicken Flautas

with Enchilada Sauce



20-30min



2 Servings

Honestly, just looking at these flautas makes us jealous. If only we could be shredded chicken 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 <sup>1,2</sup>
- ½ lb pkg ready to heat chicken
- 2 oz shredded cheddar-jack blend <sup>3</sup>
- 2 scallions
- 4 oz red enchilada sauce

### WHAT YOU NEED

- neutral oil

### TOOLS

- rimmed baking sheet

### ALLERGENS

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 490kcal, Fat 18g, Carbs 42g, Protein 40g



#### 1. Assemble flautas

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

Place **tortillas** on a clean work surface. Using your fingers, break apart **chicken** and spread onto one side of each tortilla. Sprinkle **cheese** evenly over chicken. Starting at the filled side, tightly roll up tortillas into cylinders. Place seam-side down on prepared baking sheet.



#### 2. Bake flautas

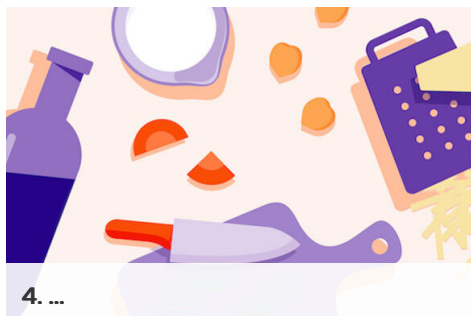
Generously brush tops and sides of **flautas** with **oil**. Bake on upper oven rack until golden-brown and crisp, about 12–15 minutes (watch closely as ovens vary).

Meanwhile, thinly slice **scallions**.



#### 3. Serve

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



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!