



Oven-Fried Pulled Pork Flautas

with Taco Sauce & Cheddar



30-40min



2 Servings

Flautas are a traditional Mexican dish consisting of rolled-up tortillas filled with meat, cheese, or veggies. They are then fried until crunchy. Here, we fill flour tortillas with pulled pork and then oven-fry them to get that satisfying crunch in each bite. The flautas are served with tomatoey-taco spiced dipping sauce, sour cream, and fresh cilantro.

What we send

- 1 medium red onion
- 1 poblano pepper
- 3 pieces cheddar ⁷
- garlic
- ½ lb pulled pork
- 6 (6-inch) flour tortillas ¹
- ¼ oz taco seasoning
- 8 oz can tomato sauce
- ¼ oz fresh cilantro
- 2 pkts sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 40g, Carbs 63g, Proteins 42g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Finely chop **onion**. Halve **poblano pepper**, discard stem and seeds, then finely chop. Finely chop **all of the cheddar**. Finely chop **2 teaspoons garlic**. Generously **oil** a rimmed baking sheet. Using your fingers, break **pulled pork** up into bite-sized pieces.



4. Bake flautas

Generously brush tops and sides of **flautas** with **oil**. Bake on upper oven rack until golden brown and crispy, 15-20 minutes (watch closely as ovens vary).



2. Cook filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and **all but 2 tablespoons of the onions**; cook, stirring, until softened and golden brown, about 5 minutes. Add **pulled pork** and **half of the chopped garlic**; cook, breaking up pork with a spoon. Stir in **½ cup water**; simmer, scraping up any browned bits from bottom of skillet, 1 minute. Season to taste.



5. Make taco sauce

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **all of the taco seasoning** and **remaining chopped garlic**; cook, stirring, until garlic is sizzling, about 1 minute. Stir in **tomato sauce** and **½ cup water**, and bring to a boil. Simmer over medium heat until sauce is slightly thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



3. Assemble flautas

Place **tortillas** on a work surface. Spoon about **⅓ cup of the pork filling** onto one half of each tortilla, spreading into a 4-x1-inch rectangle. Top with **some of the cheese**, then roll tightly, starting at the filled side of the tortilla. Place **flautas** on prepared baking sheet, seam side down. Wipe out skillet and reserve for step 5.



6. Finish & serve

Coarsely chop **cilantro leaves and stems** together. In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Serve **flautas** topped with **some of the taco sauce, sour cream, remaining chopped onions**, and **cilantro**. Serve **remaining taco sauce** on the side, for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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