

FOOD & WINE

INSPIRATION SERVED DAILY



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Crispy Corn Tortillas with Chicken and Cheddar

CONTRIBUTED BY [GRACE PARISI](#)

ACTIVE:

• FAST

TOTAL TIME: 40 MIN

SERVINGS: 4

For these flautas, [tortillas](#) are rolled around a savory filling and pan-fried until crisp. Grace Parisi perfected her technique by watching [My Mexican Recipes](#) on YouTube.

 [More Quick Mexican Recipes](#)

2 jalapeños

2 cups finely shredded roast chicken

4 ounces sharp cheddar cheese, shredded (1 cup)

1/2 teaspoon cumin seeds

Salt

Freshly ground pepper

12 corn tortillas

Vegetable oil, for frying

4 radishes, very thinly sliced

1/4 cup chopped cilantro

2 tablespoons finely chopped red onion

1 teaspoon fresh lime juice

1. Skewer the jalapeños on a metal skewer or fork and roast over a flame until blackened, 3 minutes. Wrap in foil and let cool slightly. Rub off the skins and remove the seeds, then finely chop. Transfer the jalapeños to a bowl and add the chicken, cheese and cumin. Season with salt and pepper; toss well.

2. Wrap half of the tortillas in a towel and microwave at high power for 1 minute, until pliable. Arrange the tortillas on a surface and pack half of the chicken filling into cylinders across the bottoms. Tightly roll the tortillas around the filling, securing with toothpicks. Repeat to form the remaining flautas.

3. In a large skillet, heat 1/4 inch of oil. Line a baking sheet with paper towels. Fry half of the flautas over moderate heat, turning, until golden and crisp all over and heated through, about 4 minutes. Drain on paper towels. Fry the remaining flautas.

4. In a bowl, toss the radishes with the cilantro, onion and lime juice; season with salt and pepper. Remove the toothpicks and serve the flautas with the radish salad.

SERVE WITH Sour cream.

SUGGESTED PAIRING

Malty brown ale: Big Sky Moose Drool.

PUBLISHED [MAY 2012](#)