



## CAFE THOMPSON RECIPE

# CHICKEN FLAUTAS

Chicken flautas, a popular Mexican street food, are believed to have originated in Jalisco, Mexico. Flautas are enjoyed in several regional variations throughout the country, each adding its unique twist to this classic dish.

**SERVES 8**

### INGREDIENTS

- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1/4 cup minced onion
- 1/4 cup chopped black olives
- 2 tablespoons lemon juice
- 1 tablespoon oil
- 1/4 teaspoon ground paprika
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon salt
- 1 1/2 cups cooked shredded chicken
- 1 cup oil for frying, or as needed
- 8 flour tortillas
- Toothpicks
- 1/4 cup Monterey cheese for topping, shredded

### DIRECTIONS

Melt the butter in a skillet over medium heat; stir in the flour until it's smooth. Add the onion; cook and stir until softened, 5 to 10 minutes. Add the black olives, lemon juice, 1 tablespoon oil, paprika, black pepper and salt.

Stir in the chicken; remove the skillet from the heat and cover. Heat 1 cup of oil in a large, heavy saucepan. Fry the rolled tortillas in the hot oil until browned, about 2 minutes. Top with the Monterey.

Serve warm.

### Side dishes

Potato Tostones  
Tomatillo Salsa  
Avocado Salad

