

Crispy Tacos

Flautas

Warm tortillas

Fillings, such as: strips of Friulano cheese (Mozarella works, too); mashed potatoes; refried beans (canned or homemade); shredded cooked chicken breast; cooked and shredded stewing beef, soaked in a little broth, etc.

Vegetable oil

Toppings: shredded cabbage or lettuce; chopped onions, crumbled cheese (such as Cotija, Canadian Feta or Paneer); sour cream thinned with milk.

Sauces: red, green, guacamole, or zucchini; bottled such as Herdez™, Tapatio™, etc.

Fill tortillas with about 2 tablespoons of filling, roll tightly. In a large frying pan or cast iron skillet, pour 1 tablespoon of oil and fry batches of rolled tacos, turning frequently, until golden brown and crispy. Finish with toppings and serve with sauces on the side.

For long flautas, overlap two tortillas, fill and roll together. For taquitos, slice regular flautas in half before frying.

