

THREE BEAN CHILI FLAUTAS



Featuring Kettle Cuisine's Three Bean Chili

INGREDIENTS:

3 cups	Three Bean Chili
3 cups	Brown Rice, cooked
1 cup	Monterey Jack Cheese, shredded
2 tbs	Lime Juice
2 tbs	Cilantro, finely chopped
Dash	Sea Salt
Dash	Fresh Black Pepper
12 each	Flour Tortilla Wraps (10-12")

OPTIONAL GARNISHES:

Lime wedges, jalapeno slices, chipotle sour cream or fresh guacamole.

METHOD OF PREPARATION:

1. Combine all ingredients except tortilla in bowl and refrigerate for at least an hour.
2. Place one tortilla on a flat cutting board.
3. Place ½ cup mixture in center of tortilla.
4. Fold both sides of tortilla in ¼ of the way.
5. Roll bottom of tortilla up ½ way.
6. Tuck top of tortilla over folded bottom section.
7. Flip entire tortilla over – seam side down on the cutting board.
8. Repeat with remaining tortillas until all of the filling mixture is used.
9. Refrigerate flautas on sheet pan (covered) until ready to cook.
10. Heat panini press to highest setting.
11. Cook flautas on panini press until grill marks are visible and filling is sufficiently warmed through.
12. Remove from press, cut in half on bias and serve.

To learn more please contact us.

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