

Chorizo Flautas

with black beans & colby jack cheese

Flautas make a quick and easy alternative to fast food tacos. Combine them with some fresh guacamole and pico and you have a winner! In this recipe I use the cooked chorizo from the deli section of the store but, at home, I often use fresh chorizo (Mexican style); Asgaard Farm sells it and it is delicious.



8 medium	corn or flour tortillas
1 cup	shredded colby jack cheese
1 link	chopped cooked chorizo
2 medium	chopped plum tomatoes
1 cup	thinly sliced scallions
1 cup	rinsed canned black beans
1 teaspoon	kosher salt
1 teaspoon	ground cumin
2 tablespoons	olive oil

1. Preheat the oven to 425 °F and position a rack in the middle of the oven.
2. Combine the chorizo, chopped tomatoes, scallions, black beans, salt and cumin in a bowl and mix gently to combine.
3. Lay out the tortillas and scatter the cheese over them. Evenly divide the chorizo mixture among the tortillas and spread it out. Roll the tortilla and place, seam side down, on parchment lined pizza tins or baking sheets. BE sure to leave space around each tortilla so they can bake evenly.
4. Brush the tops of the tortillas with the oil and place in the oven for 8 to 10 minutes or until they are crispy and golden brown.
5. Remove from the oven and serve.