



Easy Baked Flautas

SERVINGS 4 ⌚ **PREP TIME** 15 min **COOK TIME** 15 min

INGREDIENTS

- 2 green onions
- 1 1/2 cups **LaFe Refried Beans**
- 1/4 cup salsa, plus more to serve
- 1 teaspoon chili powder
- 3/4 cup shredded cheddar or Mexican blend cheese
- 14 6-inch flour or corn tortillas
- 2 tablespoons olive oil, for brushing
- 1/4 teaspoon kosher salt, for sprinkling
- For dipping: guacamole, salsa, or sour cream

DIRECTIONS

1. Preheat the oven to 425 degrees Fahrenheit. Line a baking sheet with parchment paper (necessary for cleanup!).
2. Thinly slice the green onions.
3. Season refried beans to taste
4. In a large bowl, mix together the green onion, refried beans, salsa, chili powder, and shredded cheese.
5. If you're using 100% corn tortillas, you may want to pan fry each one in a skillet with a drizzle of olive oil (or without in a dry pan) to prevent cracking and help them be easier to work with. Every tortilla brand is different, so if your tortillas seem brittle it's helpful to heat them before rolling.
6. Lay a tortilla on a work surface. Spoon about 2 tablespoons of the bean mixture in a dollop onto the bottom half of the tortilla. Be careful not to use too much! Tightly roll the tortilla from the bottom (the filling will spread out and hold the tortilla together). Place the flauta seam-side down on the baking sheet. Repeat for the remaining tortillas.
7. When the flautas are assembled, brush the tops with oil and sprinkle them with a bit of salt. Bake for 15 to 20 minutes, until crisp and browned. Some of the beans will come out the ends of the rolls, which is expected (enough filling will remain to perfectly flavor them!). Serve with salsa, guacamole, or sour cream.