

CHICKEN & CHEESE FLAUTA BAKE



Chicken & Cheese Flautas coated in a spicy enchilada sauce and shredded Chihuahua cheese, baked until bubbly, garnished with chopped cilantro and served with sour cream. Yield: 2 Servings

Ingredients:

| 4 Each | Chicken & Cheese Flautas [#4157965], Prepared According to Package Directions |
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| 1 ½ Cups | Enchilada Sauce, Divided |
| ½ Cup | Chihuahua Cheese, Shredded |
| Garnish | Cilantro, Chopped |
| Garnish | Lime Juice |
| ½ Cup | Sour Cream |

Directions:

- 1. Preheat an oven to 350°F.
- 2. Pour half of the enchilada sauce into a baking dish.
- 3. Place the Chicken & Cheese Flautas in a single layer in the dish and cover with the remaining enchilada sauce.
- 4. Top with Chihuahua cheese and bake for 10-12 minutes, or until the cheese is melted.
- 5. Garnish with chopped cilantro, lime juice and serve with sour cream.

