**Jackfruit Chikn Flautas**

**Servings:** 4

**Prep Time:** 15 Minutes

**Cook Time:** 10 Minutes

**Total Time:** 30 Minutes

**Equipment Needed**:

Spoon, Tongs, Large Bowl, Measuring Utensils, Skillet, Paper Towels, Fork

**Ingredients:**

1 Can Jackfruit, drained, forked

1/2 Cup of your Favorite Salsa (with Tomato & Onion)

1 Tablespoon Chikn Style Seasoning

1 teaspoon McCormick's Montreal Chicken Seasoning

1/4 teaspoon Turmeric

Juice of 1 Lime

1 Tablespoon Cilantro, fresh, chopped

1 teaspoon Cumin

1/4 teaspoon Chipotle Pepper (optional)

10 Corn Tortillas

4-5 Tablespoons Oil

**Directions:**

1. Fork the Jackfruit. We do not want to put it into a blender because that would ruin the texture of the Jackfruit and turn it into mush. We want shredded chicken, not mush.

2. Using a spoon, mix the forked Jackfruit, Seasonings, Salsa, Lime juice, and Cilantro in a large bowl.

3. Pour the mixture into a hot skillet (Medium Heat) for 10 Minutes (remember, Jackfruit does not need cooking - what we are doing is melding all the flavors together) and return it to the bowl.

4. Heat an oven to 170 degrees because when we are ready to eat them, we want them warm and ready to go! Microwave 3-4 Tortillas for 15-30 seconds to make them pliable (this reduces the cracking of the shells).

5. Put three (3) tablespoons of oil to a hot skillet on Medium-Heat. Add two (2) tablespoons of filling to each Tortilla, spreading down the middle, and roll tightly with seam down, setting them aside until the skillet is hot and you have assembled four (4) Flautas. Then put all of them into the skillet at the same time.

6. Gently add the Flautas to the hot oil, seam side down, using a pair of tongs. Hold them in place for one (1) minute on each side, or until the Flauta is golden in color. Set them aside on a plate lined with paper towels and repeat with the remaining Flautas.

7. Place them in the oven and repeat with the remaining Chikn Flautas. NOTE: leftover filling can be refrigerated and stored up to four (4) days or frozen up to three (3) months. Reheat in oven on low heat.

8. Eat & Enjoy!