

Air Fry Chili Cheese Flautas

Yield: 5 Servings

Prep Time: 25 minutes

Cook Time: 9 minutes

Equipment: sheet pan, air fry basket, 12" fry pan, 10" fry pan, olive oil spray

Ingredients:

3 medium (360 g) anaheim peppers

3 medium (265 g) poblano peppers

½ cup (138g) onion, diced

¼ cup olive oil

1 teaspoon cumin

1 teaspoon salt

5- 8" flour tortillas

8-10 ounces (224-280 g) monterey jack cheese, shredded

6 ounces (168 g) cotija cheese

Process:

1. Make the chili filling. Remove the stem from the chiles, remove the seeds, and then slice the chili cheeks into ½" wide strips and dice to ¼" dice. Heat a large fry pan on medium high heat and add olive oil. Then, add diced onion, diced chilis, cumin and salt. Stir to fully incorporate, and fry, stirring occasionally, for about 20-25 minutes. Mixture is ready when chilis and onion are fully softened and a bit caramelized (and have reduced to about half). Remove from heat and allow to cool slightly.
2. Set the air fry basket onto the sheet pan and generously spray the base of the basket with oil; set aside.
3. Heat a 10" fry pan on medium high and, working one at a time, heat each tortilla for about 5 seconds on each side. Remove tortilla from the pan, place it on a plate and immediately sprinkle the entire tortilla with about an ounce of each of the cheeses. Spread 2 tablespoons of the chili filling in the center half of the tortilla. Then, starting at one end, tightly roll the tortilla being sure to push the filling into the roll as you go. Place the rolled tortilla, seam side down, on the air fry basket. Continue the process with the remaining tortillas.
4. Turn knob of the KitchenAid® Air Fry Countertop Oven to air fry, set temperature to 425°F / 218°C, and set the timer to 10 minutes.
5. Once the oven is preheated, immediately and generously spray the top and sides of tortilla surfaces with olive oil spray, and place the filled basket into the oven on the lowest rack. No need to rotate the basket or flip the tortillas while frying.
6. When time ends, remove flautas from the basket, slice in half, and immediately serve with fresh guacamole, salsa, and a drizzle of crema (if desired).

Chef's Notes:

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- If you end up with leftover chili filling, save and add to eggs for breakfast, or add to a sandwich for a bit of flavor.
- Leftover flautas can be warmed in the microwave for 30-45 seconds.

MAKES 5 SERVINGS

Nutrition - 1 Serving

557 calories 34.3 g fat	39 g carbs 26.2 g protein 6.9 g sugars 2 g dietary fiber	60.7 mg cholesterol 1224 mg sodium
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