

## chicken flautas & roasted corn salad

BY CAROLINE CHAMBERS

Serves 4

Cook time: ~30 minutes

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Baking sheet](#)
- [Parchment paper](#)
- 1/4 teaspoon chili powder
- Kosher salt (optional)
- 8 to 10 (8-inch) flour tortillas
- Cooking spray

Ingredients:

*Chicken Flautas:*

- 1 1/2 cups shredded rotisserie chicken
- 1/2 cup shredded Mexican cheese
- 1/4 cup sour cream (or cream cheese or plain yogurt)
- 3 tablespoons salsa verde
- 1/2 cup fresh cilantro, finely chopped, divided (you'll use half for the flautas, half for the salad)

*Roasted Corn Salad:*

- 4 ears of corn, shucked
- 1 1/2 cups cherry tomatoes, halved lengthwise
- 1 large avocado, cubed
- Juice of 1 large lime
- 2 tablespoons extra-virgin olive oil
- Big pinch of kosher salt

*Crema Verde:*

- 1/3 cup sour cream
- 2 tablespoons salsa verde
- Big pinch of salt

Alright team, if we work efficiently, we're going to have a weeknight fiesta on the table in less than 30 minutes! Let's do this.

Preheat oven to 425°F. Line a baking sheet with parchment paper.

In a large bowl, combine **1 1/2 cups shredded rotisserie chicken, 1/2 cup shredded Mexican cheese, 1/4 sour cream, 3 tablespoons salsa verde, 1/4 cup chopped cilantro, and 1/4 teaspoon chili powder**. We're not adding salt yet because different rotisserie chickens and salsa brands have such different sodium levels.

Mix it all together and take a little nibble. Is it delicious? If so, proceed. Does it need a little more oomph? Stir in some salt and maybe some more chili powder, if you're into that! Keep seasoning until it's delicious.

Spread 2 to 3 tablespoons of the chicken mixture down the center of a **tortilla**, then roll it tightly and place it seam-side down onto the baking sheet. Repeat until all of the chicken filling is gone. Place **4 ears of corn** on the baking sheet as well, then spray everything with **cooking spray**.

Bake for 10 minutes, then flip the flautas and corn and cook for an additional 3 to 6 minutes, until the flautas are golden and crispy all over and the corn is crisp-tender. *Honestly, I skip this flipping step a lot of the time. They're not crispy on the bottom, but no one ever seems to mind.*

Meanwhile, let's make the salad. In a pretty serving bowl, combine **1 1/2 cups of halved cherry tomatoes, 1 large cubed avocado, the juice of 1 large lime, the remaining 1/4 cup chopped cilantro, and 2 tablespoons extra-virgin olive oil.** Set it aside.

Now let's make the crema verde dipping sauce. In a small bowl, stir together **1/3 cup sour cream, 2 tablespoons salsa verde, and a big pinch of salt.** This should be very simple and delicious. If it's not, add more salsa verde and perhaps a splash of lime juice or vinegar.

When the flautas and corn finish cooking, cut the corn off the cob (as soon as it's cool enough to handle) and stir the kernels into the bowl of tomatoes and avocado. Add **a big pinch of salt** and stir gently to combine. Taste. Want it tangier? Add more lime juice or a splash of vinegar. Want it a bit creamier? Add more oil. And, of course, salt and pepper always do the trick!

Enjoy your flautas and roasted corn salad!