

Black Bean Flautas

From David Nuno

Ingredients:

- 1 Can GOYA refried Black Beans
- 1 Cup of GOYA Chorizo, finely chopped
- 1 Tbs GOYA Minced Garlic
- 1 Tbs Finely Chopped Cilantro
- GOYA Adobo Seasoning to taste
- GOYA Vegetable Oil (About ½ cup)
- Corn Tortillas
- Tooth Picks
- Goya Salsa (optional)
- Sour Cream (optional)

Instructions:

- 1- In a heated frying pan add chopped chorizo. Cook for a few minutes until lightly browned. Transfer chorizo to a paper towel and dab to remove excess grease.
- 2- In the same heated frying pan add refried black beans, garlic and Adobo seasoning. Stir thoroughly to mix ingredients together. Add chorizo into mixture and stir to combine. Remove from heat.
- 3- In a separate frying pan add vegetable oil and heat until frying temperature.
- 4- Using tongs quickly dip and remove one corn tortilla at a time and place on a paper towel. Dab excess oil from tortilla. (This process makes the tortilla soft and easier to roll)
- 5- Add a spoonful of black bean mixture to middle of tortilla and spread lightly. Roll the tortilla like a burrito, so that the mixture is wrapped and place a toothpick through rolled tortilla to keep a tight wrap.
- 6- Using tongs place your rolled tortilla into heated oil. Fry until golden brown, turn as needed with tongs.
- 7- Once cooked, remove from oil and let cool for 2-3 minutes. Serve with salsa and sour cream.