

# A Sutherland Belle

## Chipotle Pepper & Hot Honey Chicken Flautas

### INGREDIENTS

- 1½ pounds boneless, skinless chicken thighs
- 3 tablespoons honey
- 1½ teaspoon onion powder
- 1½ teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- 3- 4 chipotles from a can of chipotles in adobo, finely chopped, plus 2 tablespoons adobo sauce
- Juice of 2 limes
- 10 warmed flour tortillas
- 1(15-ounce) can black beans, rinsed and drained
- canola oil for frying
- Garnish: lettuce, cilantro, Pico de Gallo, and sour cream

### INSTRUCTIONS

1. Combine the chicken, honey, onion, garlic and onion powders, cumin, salt, chipotle chiles, and adobo sauce in a 5- to 8-quart slow cooker. Stir well. Cook for at least 3 hours and up to 5 hours on low. If it's more convenient, you can let the slow cooker switch to warm after 5 hours. The dish will hold on warm for about another 3 hours before the chicken starts to become quite dry.
2. Using two forks, coarsely shred the chicken in the sauce. Taste and add more salt or lime juice if necessary.
3. Warm the tortillas by wrapping the stack of them in damp paper towels and microwaving them for a minute.
4. Place about 2 tablespoons each of chicken filling and black beans in the middle of each tortilla. Roll the tortillas up tightly and place them seam-side down on a plate.
5. Heat 1/4 cup of canola or vegetable oil in a large skillet over medium-high heat. Place 3 flautas (secured with toothpicks) in the pan, seam side down, and fry for about 1-2 minutes. Then, flip the flautas and fry for another 1-2 minutes until golden brown. Add the remaining oil to the pan as needed and repeat this process with the remaining flautas.
6. Serve the flautas with your favorite toppings such as lettuce, cilantro, Pico de Gallo, and sour cream.

*I prefer the texture of fried flautas, but if you want to skip the frying, you can bake them in the oven. After you have rolled them, place the flautas on a parchment-lined baking sheet and cook in a preheated oven at 425F for 15-20 minutes.*