

Chicken Flautas with Lime Sour Cream

Yield: 18 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-chicken-recipe-with-sour-cream>

Ingredients:

- peanut oil for frying
- 2 tablespoons butter
- 3 cups chicken cooked and shredded, recipe below, or use store-bought rotisserie chicken
- 1 teaspoon paprika regular or smoked
- 1 teaspoon kosher salt
- 1 teaspoon garlic powder
- 3/4 teaspoon ground cumin
- 1/2 teaspoon chipotle powder ground
- 1/2 teaspoon chili powder
- 1/8 teaspoon cayenne pepper or more to taste
- ground black pepper Freshly, to taste
- 24 corn tortillas 6 to 7 inches in diameter, a few might tear when rolling
- 2 cups queso fresco cheese crumbled
- 1/2 cup sour cream
- 2 limes
- guacamole
- salsa verde

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 40 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 4 grams
8. Sodium: 270 milligrams

9. Sugar: 1 grams

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