

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Crispy Flautas de Requesón w/ Avocado Salsa



Ingredients:

- 6 poblano peppers
- 2 cups *requeson* or ricotta cheese
- 12 to 16 flour tortillas
- Mexican *crema* or sour cream (optional)

For the salsa:

- 1 lb. tomatillos
- 2 serrano chilies
- 2 avocados

Directions:

Roast the poblano peppers on a griddle or *comal* over high heat, turning occasionally, until the flesh is completely charred. Transfer roasted poblano peppers to a plastic or paper bag and let sit for 15 minutes. (*This allows the peppers to sweat, making it much easier to peel.*) Remove the charred skin, stems, and seeds from the peppers. Slice the poblano peppers into thin strips.

While the poblano peppers are sweating it out on the counter, start on the Avocado Salsa Verde. Bring the tomatillos and serrano chilies to a boil in a medium saucepan with 2 cups of water until the tomatillos are completely cooked; let cool slightly. Puree the tomatillos and the chilies in a blender with 1 cup of the water they were cooked in. Add the avocados and continue to puree for about 30 seconds just until the salsa is smooth and creamy. Pour salsa into a serving bowl and season with salt.

To make the *flautas*, preheat the oven to 350F. Heat the flour tortillas on a *comal* or griddle over medium-low heat just until soft and pliable. Spoon a couple tablespoons of *requeson* down the center of

each tortilla. Top with a handful of roasted poblano pepper strips. Roll up the tortillas tightly like a burrito. Place the flautas seam-side down on a lightly greased baking sheet. Bake for about 15 minutes until the flautas are golden and crisp.

Serve with **Avocado Salsa Verde** and/or Mexican *crema*. **Enjoy!**

<http://www.lacocinadeleslie.com/2013/09/roasted-poblano-pepper-flautas-rajas-requeson.html>