

# Graham Cattle Beef Flautas

1 Tbs olive oil  
1 red onion, diced  
5 cloves of garlic minced  
1.5lbs Graham Cattle ground beef  
2 tsp cumin  
2 tsps diced chiles in adobo  
1 tsp chili powder  
Splash of water  
8oz cheddar cheese  
8 (8" size) flour tortillas  
Vegetable oil for frying  
Salt  
Pepper

## Cilantro Avocado Sauce

2 avocados, pitted and diced  
¼ cup sour cream  
¼ cup fresh cilantro leaves  
Lime juice, approx. 2-3 limes worth  
Splash of water  
Diced chiles in adobo to taste (optional to amount of preferred heat)

Heat olive oil in pot over medium heat, add onion with a pinch of salt and pepper, stirring frequently, cook for 3-4 mins

Add garlic and cook for another minute

Add ground beef cook until browned and thoroughly cooked

Add cumin, chiles in adobo, chili powder and a splash of water

Stir to combine, season with salt and pepper

Add cheese and stir

While your filling is cooking, heat a large pot over medium heat with about 1/2 an inch vegetable oil in it. You will know the oil is ready when you sprinkle a drop of water into the oil and it sizzles.

Assemble your flautas by spreading 1/2 a cup of the meat mixture in a line down the middle of the BOTTOM HALF of each tortilla.

Roll the tortilla away from you and tightly around the filling. Repeat with remaining tortillas and filling.

Fry flautas in batches of 2-3 depending on how wide your pot is. Fry them on each side for 1-2 minutes or until the outside is dark golden brown and crispy. If your flautas are cooking too quickly, turn the heat down a bit.

For the sauce: combine all sauce ingredients in food processor and blend until it forms a smooth, creamy consistency.

Serve flautas with creamy cilantro sauce, fresh cilantro