

Chicken Chimichangas

Serves: 6

Ingredients:

- 2 cooked chicken breast
- 1 cup Mexican blend cheese
- 4 oz. diced mild chilies
- ½ tsp. ground cumin
- 6 flour tortillas
- 2 tbsp. melted butter

Instructions:

- Preheat the oven to 400 degrees.
- Bring large saucepan filled half way with water to a boil, add chicken breast and cook on medium heat until it is cooked thru and chicken is no longer pink inside. Drain the water and let it cool. Using hands or two forks tear the chicken into small pieces.
- In a mixing bowl combine chicken, ground cumin, cheese and chiles. Give it a good mix.
- Place ½ cup of the chicken mixture on center of each tortilla. Fold the sides, then the bottom side up, to cover the filling, roll over to create chimichangas.
- Brush each chimichanga with butter and bake for 12-15 minutes or until golden color. Serve with salsa or cabbage salad.