

Crispy, Cheesy, and Irresistible: My Favorite Homemade Chimichangas

This chimichanga recipe stands out for several reasons:



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 4 large flour tortillas
- 2 cups shredded cooked chicken (or beef)
- 1 cup shredded cheese (cheddar or Monterey Jack)
- 1 cup refried beans
- 1 teaspoon cumin
- 1 teaspoon chili powder
- Oil for frying
- Optional toppings: sour cream, guacamole, salsa

DIRECTIONS

1. In a mixing bowl, combine the shredded chicken, cheese, refried beans, cumin, and chili powder. Mix well until all ingredients are evenly distributed.
2. Warm the tortillas slightly in a pan to make them pliable. This will help prevent them from tearing when you fill them.
3. Place a generous amount of the filling in the center of each tortilla. Fold in the sides and roll tightly to form a burrito shape.
4. Heat oil in a deep skillet over medium heat. Once hot, carefully place the chimichangas seam-side down in the oil.
5. Fry until golden brown and crispy, about 3-4 minutes per side. Remove and drain on paper towels.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-cheesy-and-irresistible-my-favorite-homemade-chimichangas/>