

Crispy Beef and Cheese Chimichangas - Baked, Cheesy, and Loaded with Flavor

Skip the fryer and bake up these



OVEN
400°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef
¾ cup onion, finely chopped
2 cloves garlic, minced
1 packet taco seasoning
¾ cup water
1 cup shredded cheddar cheese
1 cup shredded Monterey Jack cheese
6 large flour tortillas
... cup melted butter or vegetable oil (for brushing)
Sour cream, salsa, and chopped cilantro for serving

DIRECTIONS

1. Preheat the Oven: Set your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it.
2. Cook the Beef: In a large skillet over medium heat:
3. Cook ground beef, onion, and garlic until beef is browned and no longer pink.
4. Drain excess grease.
5. Stir in taco seasoning and ¾ cup water.
6. Simmer for 2-3 minutes until thickened.
7. Remove from heat and let cool slightly.
8. Add the Cheese: Stir in the cheddar and Monterey Jack cheese until evenly distributed in the beef mixture.
9. Assemble the Chimichangas: Warm tortillas slightly (microwave for 15-20 seconds wrapped in a towel).
10. Spoon about ¾ cup of filling onto the center of each tortilla.
11. Fold in the sides, then roll up tightly like a burrito.
12. Place seam-side down on the prepared baking sheet.
13. Bake: Brush each chimichanga generously with melted butter or oil.
14. Bake for 20-25 minutes, flipping halfway, until golden and crispy.
15. Serve: Serve hot with your favorite toppings:
16. Sour cream
17. Salsa
18. Chopped cilantro
19. Optional: guacamole, shredded lettuce, or hot sauce

SWAPS & NOTES

: savory beef , melted cheese , and a crispy tortilla shell that's golden without the grease.

They're easy to make in batches and even easier to customize with your favorite toppings or mix-ins.

Serve them with salsa, sour cream, or guac, and you've got a restaurant-style meal at home-minus the fuss.

Craving more cheesy, crowd-pleasing Tex-Mex?

TIPS FOR SUCCESS

Don't overfill the tortillas -it makes them hard to roll and more likely to split.

Flip halfway through baking to get even crispiness on both sides.

Use parchment paper for easier cleanup and crispier bottoms. ?

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

Original recipe: <https://chefmaniac.com/crispy-beef-and-cheese-chimichangas-baked-cheesy-and-loaded-with-flavor/>