

Better Than Fried: Oven-Baked Chicken Chimichangas with Cheese & Spice

Baked Chicken Chimichangas Recipe



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Chimichangas:

- 1 (8 oz) package cream cheese, softened
- 1 (8 oz) block pepper jack cheese, shredded
- 1½ tablespoons taco seasoning
- 1 pound cooked chicken, shredded
- 8 flour tortillas (medium to large)

Cooking spray

For Topping & Garnish:

- Shredded cheddar cheese
- Sliced green onions
- Sour cream
- Salsa

Swaps and Notes:

Chicken: Rotisserie chicken works beautifully here for convenience.

Cheese: You can substitute pepper jack with Monterey Jack or a cheddar blend.

Spice level: Add a chopped jalapeño or a dash of hot sauce to the filling if you like heat.

Low-carb option: Use low-carb tortillas or large lettuce leaves for a lighter version.

Step-by-Step Instructions:

1. Make the Filling:
2. Fill the Tortillas:
3. Prep to Bake:
4. Bake Until Crisp:

5. Garnish and Serve:

Tips for Success:

Crispier Finish: Brush tops lightly with olive oil or melted butter before baking for extra crispness.

Freezer-Friendly: Assemble and freeze unbaked chimichangas. When ready to cook, bake from frozen, adding 10-15 minutes to the time.

Don't Overfill: Keep fillings manageable to avoid spillage during rolling or baking.

Serving Suggestions & Pairings:

A side of Spanish rice or refried beans

A zesty lime slaw or chopped salad

Dipping sauces like guacamole, chipotle mayo, or avocado crema

And of course, a classic margarita or refreshing mojito

Storage & Leftover Tips:

Refrigerate: Store leftovers in an airtight container for up to 3 days. Reheat in the oven or air fryer to maintain crispness.

Freeze: Wrap unbaked or baked chimichangas in foil and freeze up to 2 months.

DIRECTIONS

1. **Make the Filling:** In a medium bowl, combine cream cheese, shredded pepper jack cheese, and taco seasoning. Stir until creamy. Fold in the shredded chicken until evenly coated.
2. **Fill the Tortillas:** Divide the chicken mixture evenly among the flour tortillas. Fold in the sides, then roll tightly to form a burrito shape.
3. **Prep to Bake:** Place the chimichangas seam-side down in a greased 9x13-inch baking dish. Spray the tops lightly with cooking spray for that golden finish.
4. **Bake Until Crisp:** Bake at 350°F (175°C) for 15 minutes. Flip each chimichanga and bake an additional 15 minutes until golden and crispy on all sides.
5. **Garnish and Serve:** Top with cheddar cheese, green onions, and your favorite sides like sour cream and salsa. Serve hot!
6. **Tips for Success:** **Crispier Finish:** Brush tops lightly with olive oil or melted butter before baking for extra crispness.
7. **Freezer-Friendly:** Assemble and freeze unbaked chimichangas. When ready to cook, bake from frozen, adding 10-15 minutes to the time.
8. **Don't Overfill:** Keep fillings manageable to avoid spillage during rolling or baking.
9. **Serving Suggestions & Pairings:** These chimichangas are filling on their own, but you can serve them with:
10. A side of : Spanish rice or refried beans
11. A zesty lime slaw or chopped salad
12. Dipping sauces like guacamole, chipotle mayo, or avocado crema

13. And of course, a classic margarita or refreshing mojito
14. Storage & Leftover Tips: Refrigerate: Store leftovers in an airtight container for up to 3 days. Reheat in the oven or air fryer to maintain crispness.
15. Freeze: Wrap unbaked or baked chimichangas in foil and freeze up to 2 months.
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22. Final Thoughts: These Baked Chicken Chimichangas are crispy, cheesy, and 100% satisfying. They're a simple yet impressive dinner that never fails to wow. Whether you're cooking for a crowd or just want to spice up Taco Tuesday, this is your new go-to.
23. If you try this recipe, I'd love to hear your thoughts! Leave a comment below or tag @chefmaniac on social media. Don't forget to follow for more easy and flavorful recipes! ??

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