

Homemade Beef Chimichangas with Melted Cheese

Crispy Beef & Cheese Chimichangas

OVEN
400°F

TIME
40 min

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INGREDIENTS

- 1 pound ground beef
- 1 packet (1 oz) taco seasoning mix
- 1/2 cup water
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 6 large flour tortillas
- 2 tablespoons vegetable oil
- Sour cream (optional, for serving)
- Salsa (optional, for serving)
- Guacamole (optional, for serving)

DIRECTIONS

- 1.** Prepare Your Cooking Method: Preheat oven to 400°F (200°C) if baking. If pan-frying, heat oil in a skillet over medium heat.
- 2.** Cook the Beef: In a large skillet over medium heat, cook the ground beef until fully browned. Drain excess grease.
- 3.** Season: Stir in taco seasoning and water. Simmer for 2-3 minutes until the mixture thickens slightly.
- 4.** Assemble the Chimichangas: Place a portion of seasoned beef in the center of each tortilla. Top with shredded cheddar and Monterey Jack.
- 5.** Fold in the sides and roll tightly into a burrito shape, making sure the seam is secure.
- 6.** Cook Until Crispy: For Baking: Brush each chimichanga with oil and place seam-side down on a baking sheet. Bake for 20-25 minutes until golden and crispy.
- 7.** For : Pan-Frying: Place seam-side down in hot oil. Cook, turning as needed, until golden brown and crispy on all sides.
- 8.** Serve: Serve hot with sour cream, salsa, and guacamole.

SWAPS & NOTES

Ground turkey or chicken can replace beef for a lighter option.

Pepper Jack cheese adds a spicy kick.

Homemade taco seasoning works great if you prefer controlling the salt level.

Large burrito-size tortillas are best for easy folding and sealing.

TIPS FOR SUCCESS

Don't overfill the tortillas - it makes rolling difficult.

Always place seam-side down first to prevent unraveling.

Keep oil at medium heat to avoid burning before the inside warms through.

Let rest for 3-5 minutes before serving (the filling gets very hot!).

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

Original recipe: <https://chefmaniac.com/homemade-beef-chimichangas-with-melted-cheese/>