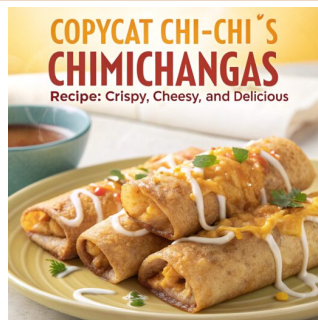


Copycat Chi-Chi's Chimichangas Recipe: Crispy, Cheesy, and Delicious

The combination of spices and flavors creates a perfect balance of heat and savory.



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 6 large flour tortillas
- 1 lb. ground beef
- 1 onion, diced
- 2 cloves of garlic, minced
- 1 can of diced tomatoes
- 1 can of black beans, drained and rinsed
- 1 tbsp. chili powder
- 1 tsp. cumin
- 1 tsp. paprika
- 1 tsp. salt
- 1 cup of shredded cheddar cheese
- 1 cup of shredded Monterey Jack cheese
- Oil for frying

DIRECTIONS

1. In a large skillet, cook the ground beef over medium heat until browned. Drain any excess fat.
2. Add in the diced onion and minced garlic and cook until the onion is translucent.
3. Stir in the diced tomatoes, black beans, chili powder, cumin, paprika, and salt. Let the mixture simmer for 10 minutes.
4. Preheat your oil in a deep fryer or large pot to 375°F.
5. Place a tortilla on a flat surface and spoon about 1/2 cup of the beef mixture onto the center of the tortilla.
6. Sprinkle a handful of both shredded cheddar and Monterey Jack cheese on top of the beef mixture.
7. Fold the sides of the tortilla towards the center, then roll the tortilla tightly to create a burrito shape.
8. Secure the ends with toothpicks to prevent the filling from spilling out.
9. Carefully place the chimichanga into the hot oil and fry for 2-3 minutes on each side, or until golden brown and crispy.
10. Remove the chimichanga from the oil and place it on a paper towel-lined plate to drain excess oil.
11. Repeat the process with the remaining tortillas and filling.
12. Remove the toothpicks and serve the chimichangas hot with your favorite toppings, such as sour cream, guacamole, and salsa.

TIPS FOR SUCCESS

For a healthier option, you can bake the chimichangas in the oven at 400°F for 20 minutes instead of frying them.

Feel free to add in your favorite vegetables, such as bell peppers or corn, to the filling for added flavor and nutrition.

To make the chimichangas even crispier, you can lightly brush them with oil before frying.

Make sure to secure the ends of the tortilla with toothpicks to prevent the filling from spilling out during frying.

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

Original recipe: <https://chefmaniac.com/copycat-chi-chis-chimichangas-recipe-crispy-cheesy-and-delicious/>