



Shredded Chicken Chimichangas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups shredded chicken and...
- 1 tbsp olive oil
- 1 tsp chili powder
- pinch salt
- pinch pepper
- 1 garlic cube (thawed)
- 1 tsp cumin powder
- 1 tsp dried oregano

Mix all above ingredients (including oil) and toss together with your chicken, lightly coating the meat with the mixture. Next:

- 4 flour tortillas
- 1/2 onion, thinly sliced and sauteed in EVOO
- Shredded mexican cheese

Instructions

In a skillet, saute the onion in a small amount of oil, til translucent. Set aside. Line a baking sheet with foil or parchment. Spray with cooking spray.

Preheat oven to 400 degrees.

Take 1 tortilla and sprinkle with cheese. Then place a couple spoonfuls of chicken and onion to taste. Roll like a burrito, tucking in the sides. Place flap side down, on a baking sheet. Repeat for all 4 tortillas. Lightly coat the tops of the chimichangas with EVOO for browning. Bake in a 400 degree oven for 10 mins, then flip and bake another 10 minutes.

I served these with homemade guacamole, salsa, tomatoes, and sour cream. Don't forget the margarita while you're prepping! Oh, and the Mexican music on Sirius radio!

I washed it down with a Coronita.