

## Chicken Chimichangas

5-10 inch flour tortillas

North of the Border Chicken Taco Meat (see recipe)

**Chavie's North of the Border** (Mild, Medium, or Hot) as needed

Grated cheddar or Monterey jack cheese as needed

Sour cream as needed

### Procedure

Prepare chicken taco meat as directed. Microwave each 10" flour tortilla for 30 seconds to make for easier folding. Place ½ cup of the chicken taco meat in the center of each tortilla. Fold in the left and right side of the tortilla, and then roll up tightly.

Use two toothpicks to secure fold

on the bottom of each chimichanga. Deep fry in 350 degree oil turning frequently to brown all sides. Remove from oil when golden brown.

Remove toothpicks and place on oven able plate. Cover the chimichangas with **Chavie's North of the Border** and top with grated cheese. Place in oven or broiler to melt and lightly brown the cheese. Top with sour cream if desired. Serve with North of the Border Rice (See Recipe), refried beans and garnish with shredded lettuce, diced tomatoes, diced onions and sliced black olives. Recipe can also be made using North of the Border Taco Meat (See Recipe).



**Yield: 5 Chimichangas**