

Baked Chicken Chimichangas

Prep time 10 min | Cook Time 25 min | Total Time 35 min | Yield 6

Ingredients

- 2 cups cooked chicken, chopped or shredded
- 1 cup of salsa
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano, crushed
- 1 cup shredded cheddar cheese
- 2 green onions, chopped
- 6 flour tortillas
- 2 tablespoons butter, melted
- diced tomato, sour cream, guacamole, salsa, and shredded cheese for topping

Instructions

1. Preheat oven to 400 F
2. Mix chicken, salsa, cumin, oregano, cheese and onions. Place about 1/3 cup of the mixture in the center of each tortilla.
3. Fold opposite sides over filling. Roll up from bottom and place seam-side down on a baking sheet.
4. Brush with melted butter. Bake at 400 F for 25 minutes or until golden brown and crispy.
5. Garnish with desired toppings and serve with salsa on the side.

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