

# Baked Chicken Chimichangas

Baked Chicken Chimichangas are a healthier twist on the old classic chimichanga recipe.

You won't even miss these Baked Chicken Chimichangas being fried because they get nice and crispy in this oven-fried version! These chimichangas can easily be made at home so keep this recipe in your keeper file.

Baked Chicken Chimichangas with sour cream, guacamole, and tomato on a plate.

Coming back from Hawaii was hard to do. Sunset dinners on the beach, live music, and Chocolate Souffle for dessert.

So this Monday has been exceptionally jarring. Early mornings are not something I easily snap back into.

I'm originally from Mesa, Arizona where phenomenal Mexican restaurants are on every corner. The love for Mexican food is in my blood.

Moving to Florida with the prominent Latin culture I thought I would have the same luxury but good Mexican is surprisingly hard to find.

The closest decent Mexican joint is about a half hour away so I end up making it at home most of the time.

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## **Ingredients :**

1 package 8 oz cream cheese

1 package shredded pepper jack cheese

1 1/2 tablespoons taco seasoning  
8 flour tortillas  
1 package shredded cheddar cheese  
salsa

**Directions :**

Stir together cream cheese, Pepperjack cheese and taco seasoning.

Fold in chicken.

Divide among flour tortillas.

Tuck in sides, and roll up each tortilla.

Lay seam side down in a sprayed 9×13" baking dish.

Spray tops of tortillas with cooking spray.

Bake at 350 for 15 minutes.

Turn chimi's over, and bake an additional 15 minutes.

Serve with cheddar cheese, green onions, sour cream, and salsa.

Source : [allrecipes.com](http://allrecipes.com)