

Beef and Cheese Chimichanga

My husband loves this beef chimichanga recipe! I often double the recipe and freeze the chimichangas individually to take out as needed. I serve them with shredded lettuce and sour cream. –Schelby Thompson, Camden Wyoming, Delaware

Beef Chimichangas filled with a ground beef/refried bean mixture seasoned with chili powder, cumin, and oregano, rolled up and fried until crispy, and covered with cheese and jalapeno tomato sauce tastes so much better than restaurant chimichangas. They are sure to be a family favorite.

In fact, this is the recipe my son requests more than any other. I don't make these Beef Chimichangas often since they are fried, but every now and then I'll make them when we are craving some Mexican food, but it's not a convenient night to go out to eat.

WHAT ARE CHIMICHANGAS?

If you're wondering how exactly this magical Mexican burrito comes together, stick around and let's talk about how to make the absolute best homemade Beef Chimichangas.

Ingredients

- 1 pound ground beef
- 1 can (16 ounces) refried beans
- 1/2 cup finely chopped onion
- 3 cans (8 ounces each) tomato sauce, divided
- 2 teaspoons chili powder
- 1 teaspoon minced garlic
- 1/2 teaspoon ground cumin
- 12 flour tortillas (10 inches), warmed.
- 1 can (4 ounces) chopped green chilies.
- 1 can (4 ounces) chopped jalapeno peppers.
- Oil for deep-fat frying.
- 1-1/2 cups shredded cheddar cheese.

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the beans, onion, 1/2 cup tomato sauce, chili powder, garlic and cumin.

Spoon about 1/3 cup of beef mixture off-center on each tortilla. Fold edge nearest filling up and over to cover. Fold in both sides and roll up. Fasten with toothpicks. In a large saucepan, combine the chilies, peppers and remaining tomato sauce; heat through.

In an electric skillet or deep-fat fryer, heat 1 in. of oil to 375°. Fry the chimichangas for 1-1/2 to 2 minutes on each side or until browned. Drain on paper towels. Sprinkle with cheese. Serve with sauce