

Strawberry Chimichangas

Cheesecake

For chimichangas:

6 (8-inch) soft flour tortillas
8 oz cream cheese (room temperature)
2 Tablespoon sour cream
1 Tablespoon sugar
1 teaspoon vanilla extract
3/4 cups sliced strawberries
Vegetable oil-for frying

For coating:

1 Tablespoon cinnamon
1/3 cup suga

Beat cream cheese , sour cream,
1 tablespoon sugar and vanilla extract .
Fold in 3/4 cup of sliced fresh strawberries.

Divide the mixture evenly between 6 tortillas. Slather the filling in the lower third of each tortilla, fold the two sides of each tortilla toward the center and then roll the tortilla up like a burrito (secure it with a toothpicks!) .

Combine 1/3 cup sugar with 1 tablespoon cinnamon in a shallow bowl and set aside.

Line a large plate with paper towels.

In about 5 inch deep saucepan place about 2 -2½ inch vegetable oil for frying and heat it over medium-high heat until it reaches 360°F.

Fry the chimichangas until golden brown and crispy, about 2-3 minutes and flip them as needed (work in batches)

Transfer the chimichangas to the paper towel on a plate to drain for a minute, then roll them in the cinnamon and sugar mixture.

Don't forget to remove all toothpicks from the chimichangas!!!