

Strawberry Chimichangas

Cheesecake

Today, we'll make a sweet version of CHIMICHANGAS, using fresh strawberries and cinnamon powder.

INGREDIENTS :

- 6 flour tortillas.
- 250 g cream cheese, softened.
- 1/2 cup sour cream.
- 1 tbsp granulated sugar.
- 1 tsp pure vanilla extract.
- 1 cup sliced strawberries.
- Vegetable oil for frying.
- 1 tbsp cinnamon.
- 2 tbsp sugar.

INSTRUCTIONS :

- STEP I _ In a medium bowl, add cream cheese, sour cream, sugar, and vanilla, then fold in the sliced strawberries.
- STEP-II _ Divide the mixture evenly between 6 tortillas.
- STEP III _ 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.
- STEP IV _ Heat vegetable oil in a deep fryer. And Combine 2 tbsp of sugar with 1 tbsp cinnamon powder.
- STEP V _ Fry the chimichangas until golden brown and crispy.
- STEP VI _ Roll them in the cinnamon and sugar mixture and place them on a serving plate.

ENJOY !!!