

Strawberry Chimichangas !

Cheesecake

This creamy and delicious Strawberry Cheesecake Chimichanga recipe is the perfect Cinco De Mayo dessert to satisfy everyone's sweet tooth! Simple and easy ! My whole family loves this recipe so much. If it were for them, I'd be making this every day! Give it a shot, you'll love it! To Make this Recipe You' Will Need the following ingredients:

Ingredients

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 sugar

Directions

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!!!