

## RECIPES *Made with passion*

### Baked Chicken Chimichangas

Serves 6 / 40 mins



### INGREDIENTS

6 Casa Mendosa™ Original Medium Tortillas, warmed  
1-1/2 cups (360ml) cubed cooked chicken breast  
1-1/2 cups (360ml) picante sauce, divided  
1/2 cup (120ml) reduced-fat cheddar cheese, shredded

2/3 cup (180ml) chopped green onions, divided  
1 teaspoon (5ml) ground cumin  
1 teaspoon (5ml) dried oregano  
1 tablespoon (15ml) butter, melted  
Sour cream, optional

### DIRECTIONS

Prep Time: 25 minutes    Cook Time: 10 minutes    Total Time: 35 minutes

1. Preheat oven to 375°F (191°C).
2. In a small bowl combine chicken, half the picante sauce, cheese, half the green onions, cumin, and oregano.
3. Spoon 1/2 cup (120ml) of chicken mixture down the center of each Casa Mendosa™ Original Medium Tortilla.
4. Fold sides and ends of tortillas over filling and roll-up. Place seam side down on a large baking pan coated with cooking spray.

6. Bake uncovered for 20-25 minutes or until heated through. If desired set the oven to broil. Broil chimichangas for 1 minute or until browned.

7. Top with remaining picante sauce and onions. If desired, serve with sour cream.

**Freeze option:** Completely cool baked chimichangas; wrap tightly and freeze for up to 3 months.

**To reheat:** Preheat oven to 400°F (204°C). Place chimichangas on a baking sheet coated with cooking spray. Bake until heated through, 10-15 minutes.

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