

CopyCat Chi Chi's Baked Chicken Chimichangas

Ingredients

2 1/2 cups chicken, cooked, shredded
2 tablespoons olive oil
1/2 cup onion, chopped
2 cloves garlic, minced
1/2 tablespoon chili powder
1 jar (16 ounce size) salsa (choice of hotness)
1/2 teaspoon ground cumin
1/2 teaspoon cinnamon
1 pinch salt (if necessary)
6 (10-inch size) flour tortillas
1 cup refried beans
olive oil (for basting)

GARNISH

sour cream
guacamole

Directions

In large saucepan, saute onion and garlic in oil until tender. Stir in chili powder, salsa, cumin and cinnamon. Stir in shredded chicken. Let cool.

Heat oven to 450 degrees F. Grease rimmed 15 x 10 x 1 baking pan. Working with one tortilla at a time, spoon a heaping tablespoon of beans down center of each tortilla. Top with a scant 1/2 cup of the chicken mixture. Fold up the bottom, top and sides of tortilla; secure with wooden toothpicks if necessary.

Place chimichangas in greased baking pan, seam side down. Brush all sides with the oil.

Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes.

Serving suggestions:

[CopyCat Chi-Chi's Mexican Rice](#), [CopyCat Chi-Chi's Refried Beans](#), [CopyCat Chi Chi's Corn Cake](#)