

CopyCat Chimichangas

Chi

Chi's

Ingredients

2 tablespoons unsalted butter
4 tablespoons vegetable oil
1 white onion (chopped)
3 garlic cloves (chopped)
1 jalapeno pepper (diced)
1 $\frac{1}{2}$ teaspoon chili powder
 $\frac{1}{2}$ teaspoon cumin
 $\frac{1}{4}$ teaspoon cinnamon
salt
1 small tomato (chopped)
2 tablespoons chopped fresh cilantro
2 $\frac{1}{2}$ cups shredded cooked rotisserie chicken
 $\frac{1}{4}$ cup sour cream
1 (15 ounces) can refried beans
4 (10-inch) flour tortillas
1 cup shredded Monterey jack cheese
shredded lettuce
diced tomato

Mexi-sauce:

$\frac{1}{2}$ cup chopped onion
2 garlic cloves (chopped)
1 pinch chili powder
1 pinch cumin
1 pinch sugar
1 pinch salt
2 (4 ounces) cans chopped green chiles
1 cup chicken broth
 $\frac{1}{4}$ cup cilantro

Directions

Preheat the oven to 450 degrees F. Melt the butter with 2 tablespoons of vegetable oil in a skillet. Transfer to the bowl and set aside. Heat the remaining 2 tablespoons of oil in the skillet.

Add the onion, garlic, and jalapeno and cook until soft, about 3 minutes. Add the chili powder, cumin, cinnamon, and 1 teaspoon salt, cook for 30 seconds. Add the tomato and cilantro and cook until slightly dry, about 2 minutes. Stir in the chicken and sour cream and cook until warm and well blended. Remove from heat.

Brush a rimmed baking sheet with some of the butter-oil mixtures. Spread 2 tablespoons of refried beans down the center of each tortilla,

leaving a 2-inch border on both ends. Top with 1 cup chicken mixture and $\frac{1}{4}$ cup of cheese. Fold in the ends and roll up.

Put the chimichangas seam-side down on the baking sheet brush with the butter-oil mixture. Bake for 8 to 10 minutes per side, brushing again after you flip. Remove from the oven.

Top with the sauce (sauce recipe below), more cheese, lettuce, and tomato.

While the chimichangas are baking sauté $\frac{1}{2}$ cup chopped onion, 2 garlic cloves in a skillet with vegetable oil. Add in a pinch of chili powder, cumin, sugar, and salt. Cook 30 seconds.

Stir in two (4-ounce) cans chopped green chiles, (drained and rinsed); cook for 2 minutes.

Add 1 cup chicken broth and simmer until thickened, then puree in a blender. Stir in $\frac{1}{4}$ cup of chopped cilantro.