

# Chicken Chimichangas

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

## Servings: 4

*2 1/2 cups cooked chicken,  
shredded or chopped  
2/3 cup picante sauce  
1/3 cup green onion slices  
1/4 to 1 teaspoon ground  
cumin  
1/2 teaspoon oregano  
leaves, crushed  
1/2 teaspoon salt  
8 (7 to 8 inch) flour tortillas  
1/4 cup butter, melted  
1 cup (4 ounce) cheddar or  
Monterey Jack cheese,  
shredded  
guacamole (for topping)*

Preheat the oven to 475 degrees.

In a saucepan, combine the chicken, picante sauce, onion, cumin, oregano and salt. Simmer for 5 minutes or until most of the liquid has evaporated.

Brush one side of the tortillas with butter. Spoon about 1/3 cup of the chicken mixture onto the centers of the unbuttered sides. Top with two tablespoons of cheese. Fold two sides over the filling. Fold the ends down. Place seam side down in a 9x13-inch baking dish.

Bake about 13 minutes or until crisp and golden brown.

Top with guacamole and additional picante sauce to serve.

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Per Serving (excluding unknown items): 735 Calories; 26g Fat (32.1% calories from fat); 40g Protein; 83g Carbohydrate; 4g Dietary Fiber; 105mg Cholesterol; 1453mg Sodium. Exchanges: 5 1/2 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 4 1/2 Fat.