

## Chicken Chimichangas

Prep 20 min    Cook 38 min

### Ingredients:

1 (16 oz) jar of picante sauce or salsa, divided

7 cups chopped cooked chicken

1 small onion, diced

2-2 ½ teaspoon ground cumin

1 ½ teaspoon dried oregano

1 teaspoon salt

20 (8 inch) tortillas

2 ½ cups shredded Cheddar cheese

Toppings: guacamole, sour cream, shredded lettuce, diced tomato

1. Combine 1 ½ cups picante sauce and next 5 ingredients in a dutch oven; cook over medium-low heat, stirring often, 25 minutes or until most of liquid evaporates.
2. Spoon 1/3 cup mixture below center of each tortilla; top with 2 tbsp of cheese.
3. Fold in 2 sides of tortilla to enclose filling. Fold over top and bottom edges of tortillas, making rectangles. Place, folded side down, on greased baking sheets. Coat chimichangas with cooking spray.
4. Bake at 425° for 8 minutes; turn and bake 5 more minutes OR cook in Air Fryer at 400° for 8 minutes turning halfway.
5. Top with remaining picante sauce and desired toppings.

Yield 20 servings with 8 inch tortillas or 10 with larger size tortillas

Mixture freezes well.

## Simple Guacamole

### Ingredients:

2 ripe avocados  
¼ tsp salt plus more for taste  
Squeeze of lime juice  
2 Tbsp minced onion  
½ ripe tomato (optional)

### Directions:

1. Mash avocados in a bowl.
2. Add salt, lime, minced onion and stir. Add tomato if desired. Taste and add salt to taste.

## Pico De Gallo

### Ingredients:

1 cup finely chopped onion (1 small onion)  
1 medium jalapeno or serrano pepper, ribs and seeds removed, finely chopped  
¼ cup lime juice  
¾ tsp salt  
8 small or 4 large ripe red tomatoes, chopped  
½ cup finely chopped fresh cilantro (about 1 bunch)

### Directions:

1. In a medium serving bowl, combine the chopped onion, jalapeno, lime juice and salt. Let it marinate for about 5 minutes while you chop the tomatoes and cilantro.
2. Add the chopped tomatoes and cilantro to the bowl and stir to combine. Taste, and add more salt if needed.
3. For the best flavor, let the mixture marinate for 15 minutes or several hours in the refrigerator.