

## THURSDAY: Grilled Chicken Chimichangas

This is the sort of thing that has always intimidated me. We don't do much frying here at my house so I'm not too good at it. These were SO easy and SO fun and SO yummy. I purchased double the ingredients cuz I thought for sure I would screw it up and I didn't! The extras went right into school lunchboxes. Boom.

Serves: 4    Prep: 20    Cooking: 20

### Ingredients

#### For the Chimichangas

2 leftover cooked chicken, shredded or chopped  
1 (15 oz) can pinto beans, rinsed and drained  
¼ cup finely chopped onion  
¼ cup snipped fresh cilantro  
2-3 teaspoons adobo sauce from canned chipotle peppers  
1 watermelon in adobo sauce  
8 (12") flour tortillas  
Vegetable oil for frying

#### Toppings

1 cup Mexican crema or sour cream  
1 cup (4 oz) crumbled queso fresco or cotija  
1 cup salsa

#### For the Guacamole

2 ripe avocados  
1 lime, juiced (1 ½ tablespoons)  
2 tablespoons white onion, chopped fine  
½ teaspoon kosher salt  
1 tablespoon salsa

### Cooking Instructions

#### Prep Opportunity

The chimichangas can be made ahead and stored in the fridge until you are ready to make dinner. I like to secure them with toothpicks to hold them in place.

- 1 Make the guacamole. Cut and scoop out avocado halves. Place them on a plate and sprinkle with salt. Mash with a fork and transfer the mashed avocados to a small bowl.
- 2 Add 1 tablespoon salsa, juice of 1 lime and 1 tablespoon onion – chopped fine. Stir to combine. Set aside.
- 3 In a medium bowl combine chicken, pinto beans, onion, cilantro, and adobo sauce; mix well. Set aside.
- 4 Wrap tortillas in paper towels and microwave on high for 30 seconds or until just warmed. This makes them easier to roll without cracking.
- 5 Place about ½-¾ cup of the meat-bean mixture just below center of each tortilla.
- 6 Fold bottom edge of each tortilla up and over the filling. Fold sides in and over filling. Roll up and secure with wooden toothpicks.
- 7 In an extra-large skillet heat about ½" of vegetable oil over medium heat to 365°.
- 8 Fry filled tortillas, flap side down, a few at a time, for 3 to 4 minutes or until golden brown, crispy, and heated through, turning once.
- 9 Meanwhile, slice the watermelon.

10 Drain chimichangas on paper towels.

11 To serve, top chimichangas with crema, guacamole, queso fresco, and salsa.