

# Baked Chicken Chimichangas

written by The Recipe Exchange | February 11, 2021

## **Ingredients**

1 sm. onion – chopped  
3 cloves garlic – minced  
1 Tbls. vegetable oil OR butter OR margarine  
2 cups salsa  
1 1/2 tsp. chili powder  
1/2 tsp. ground cumin  
1/2 tsp. ground cinnamon  
1 pinch salt  
2 1/2 cups cooked, shredded chicken OR turkey  
(8) 12" flour tortilla  
1 cup canned refried beans  
non-stick cooking spray – as needed

## **Directions**

In a large saucepan over medium-high heat, sauté onion and garlic in oil/butter until tender; stir in salsa, chili powder, cumin, cinnamon, and salt; fold in chicken/turkey; remove from heat and set aside.

Working with one tortilla at a time, spoon 2 Tablespoons of beans down the center of each tortilla; top with a scant 1/2 cup of the chicken mixture.

Fold the top and bottom of the tortillas toward the center, then roll up the sides.

Secure with wooden toothpicks or pieces of spaghetti noodles if necessary.

Place chimichangas in a 13" X 9" X 2" baking pan, seam side down.

Spray all sides of the chimichangas with a light coating of cooking spray.

Bake in a 450 degree oven for 20-25 minutes, or until golden brown and crisp, turning after 10 minutes.