

Chimichangos

I found this recipe over 20 years ago at the library. The original version had cheese next time I might try adding a tablespoon of salsa to each chimichango. The hardest part is making the tortillas. You want to make them a little on the large size.

1 can pinto beans, drained and mashed
1 onion diced
1 lb of hamburger
1/4 teaspoon tabasco sauce
1/2 teaspoon garlic powder
1/4 teaspoon chili powder
15 to 20 Tortillas
(Were good, but next time the kids want to try adding a little salsa to the filling)



Brown hamburger and onions until hamburger is completely brown. Drain any grease add in spices and pinto beans. Heat a little oil in a fry pan with a lid. Soften tortillas for 10 seconds in microwave. put 2 Tablespoons of filling in center and fold up bottom, then fold in sides, then fold down top. When you have 4 to 6 made place in hot oil and cook 2 minutes on each side. Make next group while frying first batch. Drain on paper towel. You can freeze extras. To heat cook at 350 on a cookie sheet, 15 min on first side then 10 minutes on second side.



Roll out on the large size



Only 2 fit on the griddle



Draining after finished frying

Tortilla recipe is <http://www.lincolntent.com/recipes/FlourTortillia-GF.pdf>

<http://www.lincolntent.com/GFCF-Beef.html>