



Smoked Chicken Chorizo Chimichanga with Salsa de Chile Ancho

Prep time: 45 Cook Time: 3 Servings: 12

Latino, Entrees, Flour Tortillas, Casual Dining, Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Chicken		smoked, pulled, seasoned to taste	2 1/4 Lbs.
Mexican Chorizo		cooked	3/4 Lbs.
Queso Fresco		crumbled	3/4 Lbs.
Poblano		roasted, cut into strips	3/4 Lbs.

Instructions

1. Pre-heat fryer to 350°F.
2. To make one chimichanga, in one tortilla, place 3 oz. of smoked chicken, 1 oz. of chorizo, 1 oz. of cheese, and 1 oz. of roasted poblano strips. Roll up the tortilla, burrito-style, secure the end with a toothpick, and fry at 350°F for 2 ½ minutes.
3. Top with 2 oz. of Salsa de Chile Ancho and serve.

