

Baked Chimichangas with Yum Yum Sauce

Ingredients

- 8 Large Tortillas
- 2 Tbs Olive Oil
- 2 Onions
- 1 Green Bell Pepper
- 2 cups Shredded Chicken
- 1 small jar Salsa
- 8 oz Cream Cheese
- 1 can Refried Beans
- 1 cup Fiesta Blend Cheese

Topping

- Sour Cream
- Yum Yum Sauce
- 3 Avocados

Recipe

1. Preheat oven to 350.
2. Add olive oil to a large skillet. Chop up onions and bell pepper and add to skillet with a pinch of salt. Cook over medium heat until onions are golden.
3. Chop up avocados and set aside to top the chimichangas later.
4. After onions are golden add chicken and cream cheese to pan. Stir until cream cheese is fully melted over medium heat.
5. Add beans, salsa and fiesta blend cheese to the skillet. Stir until well mixed.
6. Once mixed well, add a little less than 1 cup of filling to each tortilla and wrap them chimichanga style.
7. Add your chimichangas to a greased baking sheet. Spray tops with olive oil.
8. Bake at 350 for 10-12 minutes.
9. Let cool for 10 minutes. Top with Yum Yum Sauce, sour cream and avocados
10. Enjoy!