

CHEESE AND CHICKEN CHIMICHANGAS

From Pace Picante Sauce 40th Anniversary Recipe Collection (A treasury of Tex-Mex Cooking) - Jan Westerman

Easy baking instead of traditional deep frying streamlines the preparation of these tortilla packets, retaining the charm of the original without the fuss.

INGREDIENTS

2½ cups shredded or chopped cooked Chicken
2/3 cup PACE Picante Sauce
1/3 cup Green Onion slices
¾ to 1 tsp. ground Cumin
½ tsp. Oregano Leaves, crushed
½ tsp. Salt
8 Flour Tortillas (7 to 8 inch)
¼ cup melted Butter or Margarine
1 cup (4 oz.) shredded Cheddar or Monterey Jack Cheese
Guacamole

DIRECTIONS

Combine Chicken, Picante Sauce, Onion, Cumin, Oregano and Salt in saucepan; simmer 5 minutes or until most of liquid has evaporated.

Brush one side of Tortillas with Butter.

Spoon about 1/3 cup Meat mixture onto center of unbuttered sides; top with 2 Tbs. Cheese.

Fold 2 sides over filling; fold ends down. Place seam side down in 13 x 9 x 2-inch baking dish.

Bake in preheated oven at 475° about 13 minutes or until crisp and golden brown.

Top with Guacamole and additional Picante Sauce to serve.

Makes 4 servings.