



Shortcut Oven-Baked Chicken Chimichangas

SERVINGS 6 ⌚ **PREP TIME** 35 min **COOK TIME** 15 min

INGREDIENTS

- 1/4 cup canola oil, divided
- 1 small onion, chopped
- 1 rotisserie chicken, skin removed, shredded
- 1 package (8.8 ounces) ready-to-serve long grain rice
- 1 can (15 ounces) **LaFe black beans**, rinsed & drained
- 1 can (4 ounces) chopped green chiles
- 2 teaspoons minced chipotle peppers in adobo sauce
- 1/4 teaspoon **LaFe ground cumin**
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups shredded Mexican cheese blend
- 1/3 cup chopped fresh cilantro
- **6 LaFe flower tortillas**, warmed
- Salsa

DIRECTIONS

1. Preheat oven to 425°. Place a 15x10x1-in. baking pan in the oven.
2. In a large skillet, heat 2 tablespoons oil over medium-high heat; saute onion until lightly browned, about 5 minutes. Stir in chicken, rice, beans, chiles, chipotle pepper, cumin, salt and pepper; cook until heated through. Remove from heat; stir in cheese and cilantro.
3. Spoon 1 cup chicken mixture across bottom third of each tortilla. Fold bottom and sides of tortilla over filling and roll up. Brush preheated baking pan with some of the remaining oil. Place chimichangas seam side down; brush tortillas with oil. Bake until crisp and golden, about 15 minutes, turning halfway through baking. Serve with salsa.