

Chicken Chimichangas

Crispy deep-fried chicken chimichangas with seasoned shredded chicken, beans, and cheese wrapped in flour tortillas. Easy Mexican recipe!

25 min

PREP

20 min

COOK

45 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Chicken Chimichangas

Ingredients

- 3 cup chicken meat
- 1 tbsp olive oil
- 1 cup onion
- 1 clove garlic
- 1 cup tomato paste
- 1 cup chicken broth
- 1 tsp chili powder
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp cilantro (coriander)
- 1 cup black bean
- 1 cup cheddar cheese
- 1 cup sour cream
- 6 wheat tortilla
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the chicken filling**

Heat 1 tablespoon oil in a large skillet over medium heat until shimmering, about 2 minutes. Add 1 cup diced onion and cook, stirring occasionally, until softened and lightly golden, about 4-5 minutes.
- 2** Add 1 clove minced garlic to the skillet and cook, stirring constantly, until fragrant, about 30 seconds. Add 1 cup chicken broth, 1 cup salsa, 1 teaspoon cumin, 1 teaspoon chili powder, 1 teaspoon paprika, and 1 teaspoon garlic powder.
- 3** Bring mixture to a boil, then reduce heat to medium-low and simmer, stirring frequently, until sauce reduces by half and thickens, about 8-10 minutes.
- 4** Stir in 3 cups shredded cooked chicken and 1 cup sour cream until well combined and heated through, about 2-3 minutes. Season with salt and pepper to taste, then remove from heat.

- 5 **Assemble the chimichangas**
Warm 6 large flour tortillas in the microwave for 20-30 seconds until pliable. Place tortillas on a clean work surface.
- 6 Spread about 2-3 tablespoons refried beans in the center of each tortilla, leaving a 2-inch border on all sides. Top with 1/2 cup chicken mixture and 2-3 tablespoons shredded cheese.
- 7 Fold the left and right sides of each tortilla over the filling, then tightly roll from the bottom up, creating a sealed package. Secure each chimichanga with 2 toothpicks.
- 8 **Heat oil for frying**
Heat 2-3 inches of vegetable oil in a heavy-bottomed pot or deep skillet to 350°F (175°C). Use a thermometer to maintain temperature.
- 9 **Fry the chimichangas**
Carefully place 2-3 chimichangas seam-side down in the hot oil. Fry for 2-3 minutes until golden brown on the bottom.
- 10 Using tongs, carefully flip each chimichanga and fry for another 2-3 minutes until golden brown all over and crispy. Transfer to a paper towel-lined plate to drain.
- 11 Remove toothpicks while chimichangas are still warm. Serve immediately with desired toppings such as salsa, guacamole, or sour cream.

Tips

Use bone-in chicken thighs or breasts for the most flavorful filling, as they provide better texture and taste than boneless cuts.

Warm tortillas in the microwave for 20-30 seconds or in a dry skillet to make them more pliable and prevent cracking during assembly.

Let the chicken filling cool slightly before assembling to prevent the cheese from melting too quickly and making the filling too wet.

Maintain oil temperature between 350-365°F using a thermometer - this ensures crispy exteriors without excessive oil absorption.

Seal the chimichanga edges with a beaten egg wash or water for a tighter seal that won't come apart during frying.

Fry seam-side down first to seal the wrapper, then flip carefully using tongs to avoid breaking the crispy shell.

Drain on paper towels immediately after frying and remove toothpicks while the chimichangas are still warm for easier removal.

If the filling seems too wet, add a tablespoon of flour or cornstarch to help bind the ingredients and prevent leaking.