**Chimichangas**

**Ingredients**

350g ground beef

¼ chopped onion

2ml garlic powder

2ml salt

1ml cayenne pepper

175ml refried beans

80ml salsa

125ml cheddar cheese, grated

60ml green chilies

5 corn tortillas

30 ml margarine

**Method**

* Preheat oven to 450 F
* In skillet, brown beef. Add onion, garlic powder, salt and cayenne. Fry until onion is transparent. Drain fat.
* Stir in refried beans, salsa, cheeses and green chillies.
* Heat tortillas on baking sheet in oven for 2 minutes.
* Spoon about 125ml meat mixture onto the centre of each tortilla. Fold opposite sides over filling and fold ends in.
* Place seam side down on a lightly greased 8 by 8 pan. Brush with melted margarine.
* Bake for 12 minutes until golden brown.
* Suggestion – Top with additional salsa, sour cream and chopped cilantro

***What’s the difference between a burrito and a chimichanga?***

A burrito is a delightfully stuffed flour tortilla, filled with your choice of meat, vegetables and spices. The main difference between a burrito and a chimichanga lies in the final step – deep-frying. When you drop the artfully wrapped and stuffed tortilla into the deep-fryer, it becomes a chimichanga!