

Chicken Chimichangas

INGREDIENTS

- 2 cups cooked shredded rotisserie chicken
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded cheddar cheese
- 1/2 cup salsa
- 1/4 cup diced green chilies
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- Salt and pepper, to taste
- 6 large flour tortillas
- Cooking spray or melted butter
- *Optional toppings: sour cream, guacamole, salsa*

DIRECTIONS

1. In a large bowl, mix together the shredded chicken, Monterey Jack cheese, cheddar cheese, salsa, diced green chilies, cumin, chili powder, garlic powder, salt, and pepper until well combined.
2. Lay out the tortillas and add about 1/3 to 1/2 cup of filling to the center of each one. Fold the sides in, then roll up tightly into a burrito shape.
3. Preheat your air fryer to 400°F (200°C). Lightly spray or brush the basket with cooking spray or melted butter.
4. Place chimichangas seam-side down in the air fryer basket, leaving space between them. Lightly spray or brush the tops with cooking spray or melted butter.
5. Air fry at 400°F for 8-9 minutes, flipping halfway through, until golden brown and crispy.
6. Let chimichangas cool for a couple of minutes before serving. Top with sour cream, guacamole, salsa, or your favorite toppings.