



Chicken-Chorizo Chimichanga with Salsa de Chile Ancho

Prep Time: 45 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

- 12 each 10" Heat Pressed Flour Tortillas (10420)
- 2 1/4 lbs. Chicken , smoked, pulled, seasoned to taste
- 3/4 lb. Mexican Chorizo , cooked
- 3/4 lb. Queso Fresco , crumbled
- 3/4 lb. Poblano , roasted, cut into strips

Directions:

1. Pre-heat fryer to 350°F. To make one chimichanga, in one tortilla, place 3 oz. of smoked chicken, 1 oz. of chorizo, 1 oz. of cheese, and 1 oz. of roasted poblano strips. Roll up the tortilla, burrito-style, secure the end with a toothpick, and fry at 350°F for 2 ½ minutes. Top with 2 oz. of Salsa de Chile Ancho and serve.

Salsa de Chile Ancho

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

- 2 oz. Ancho Chiles , stemmed, seeded
- 8 oz. Tomatoes , roasted in oven until soft
- 4 cloves Garlic , roasted with skin on in a dry pan, peeled
- 6 oz. Onion , sliced 1/4" thick, charred in a dry pan
- Salt , kosher to taste

Directions:

1. Toast the chilies in a dry pan over medium heat until wisps of smoke appear. Bring a saucepan of water to a boil, remove from heat, and add the chilies. Allow to steep for 30 minutes.
2. Remove the chilies from the steeping liquid and place in a blender with remaining ingredients, as well as ½ cup of the steeping liquid. Blend on high until smooth. Reserve warm for service.