



## Recipes

MISSIONFOODSERVICE.COM

### Classic Chicken Chimichanga

Serves 1

#### Ingredients:

- 1 Mission® 12" Heat Pressed Flour Tortilla (10430)
- 3 1/2 oz. Pinto Beans
- 3/4 oz. Jack Cheese , shredded
- 3/4 oz. Cheddar Cheese , shredded
- 4 oz. Cooked Chicken Strips
- 2 oz. Guacamole
- 1 oz. Sour Cream (as a topping)

#### Directions:

1. Fill Mission® flour tortilla with ingredients in listed order.
2. Fold in sides of the tortilla, then fold forward tightly to seal.
3. Fry in a deep fat fryer or skillet while holding together with tongs. Fry until crispy on all sides, about 2 minutes total. Serve with sour cream.