



## Recipes

MISSIONFOODSERVICE.COM

### Savory Chimichangas with Orange Sauce

Serves 12

#### Ingredients:

1 cup Dried Cherries , coarsely chopped  
1 cup Dried Apple , chopped  
2 cups Water  
1/2 cup + 2 Tbsp. Brown Sugar  
1/2 cup Pumpkin , canned  
1 tsp. Cinnamon  
2 sprigs Fresh Rosemary , chopped  
9 oz. Sour Cream  
1 Tbsp. Orange Liqueur (such as Gran Marnier)  
12 Mission® 10" Fry-Ready Tortilla (37183)  
Vegetable Oil for frying

#### Directions:

1. Combine the cherries and apples with the water in a 2 quart saucepan. Bring to a boil, then reduce heat and cook over low heat until fruit is soft and the mixture is thick enough to hold its shape. Check occasionally to keep from burning, adding more water as necessary. When fruit is ready, transfer to a bowl.
2. Stir in 1/2 cup of the brown sugar, pumpkin, cinnamon and rosemary. Set filling aside to cool to room temperature.
3. Meanwhile, prepare the orange sauce by combining the sour cream with the remaining 2 Tbs. of brown sugar and the orange liqueur. Refrigerate to keep cool.
4. Using room temperature tortillas, fill with 2 to 3 Tbs of the fruit filling and tightly roll with closed ends. Secure with a toothpick to hold together. Repeat with the remaining tortillas. May be made ahead of time and kept tightly wrapped in plastic until ready to fry.
5. Heat 3 to 4 inches of vegetable oil in a heavy saucepan or in a deep fryer. Fry chimichangas, 2 at a time until golden brown. Remove from oil and place on paper towels to drain.
6. Serve with a spoonful of orange sauce.