

New York Times **Bestselling Author**

SUSAN MALLERY

Oven-Baked Chimichangas with Queso

Ingredients:

- ♥ 1 five ounce box of Spanish rice
- ♥ 1 lb ground beef
- ♥ 1 packet of burrito seasoning
- ♥ 1 can of black beans, drained and rinsed
- ♥ 1 can green chilis, drained
- ♥ ½ C water
- ♥ Flour tortillas

Queso:

- ♥ 16 oz Velveeta
- ♥ 1 can green chilis
- ♥ 1 t cumin powder



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Instructions:

Cook the rice according to the package directions and set aside.

Brown the meat, drain and rinse. Put the meat back into a heavy-bottomed pan over medium heat. Add the burrito seasoning, beans, 1 can of chilis, and half a cup of water. Simmer until it thickens, about 10 minutes. Stir in the rice.

Preheat the oven to 425. Put a generous amount of beef mixture on each flour tortilla. Roll up the tortillas and tuck the ends under. Spray with cooking spray or brush with a small amount of olive or vegetable oil. Place seam-side down on a pan lined with aluminum foil. Leave plenty of space between each chimichanga so they'll crisp up. Bake until they're golden brown and hard to the touch.

While they're baking, cut the Velveeta into ½-inch chunks and put in a microwave-safe bowl with other queso ingredients. Microwave for 30 seconds to 1 minute at a time, stirring each time, until melted. Spoon the queso sauce generously over each chimichanga.

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