

# Chimichangas

## Ingredients:

1 lb. ground beef  
1 med. onion, chopped  
1 clove garlic, minced  
1 (8 oz.) can stewed tomatoes  
1/2 tsp. salt  
1/4 tsp. pepper  
1 tsp. oregano  
12 lg. flour tortillas  
Vegetable oil for frying

## --CONDIMENT CHOICES:--

Salsa  
Sour cream  
Chopped lettuce  
Grated Cheddar cheese  
Chopped tomato  
Guacamole

## Preparation:

In skillet brown beef, onion and garlic. Drain liquid.  
Add tomatoes, salt, pepper, oregano and chilies.  
Simmer 20 minutes or until most of liquid evaporates.  
Place 3 tablespoons meat mixture on each tortilla.  
Fold in sides, roll to make cylinder.  
Secure with wooden toothpick.  
Deep fry chimichangas in 375 degrees fat until golden brown.  
Drain on paper towels.  
Keep warm in 350 degree oven.  
Serve with condiments.