

LA CASITA AIR FRIED BEEF CHIMICHANGAS

CATEGORY Dinner

COOK TIME 3 – 5 minutes

INGREDIENTS

- Ground Beef
- Salt
- Pepper
- La Casita Abuela's Mild
- Chili Powder
- Fresh Pressed Garlic
- Flour Tortillas
- Avocado oil (or spray oil of choice)
- Cheese
- Guacamole
- Sour Cream

NOTES FROM LA CASITA

Pro Tip - add black beans and corn to your filling for a punch of veggies and fiber.



DIRECTIONS

1. Brown your ground beef (protein of your choice to serve as the filling) and season with salt, pepper, La Casita Abuela's Mild, chili powder, and fresh pressed garlic.
2. Heat a flour tortilla in the microwave so it is soft and pliable.
3. Fill the tortilla with your ground beef and fold the sides in on the ends, then fold again 2 times so that the final seam is on the bottom.
4. Spray all sides of the chimichanga with avocado oil (or oil of choice)
5. Heat the air fryer to 375 degrees and cook for 3-5 minutes depending on how gold you want the tortilla to be.
6. Top with cheese, guacamole, and sour cream, and serve with your favorite La Casita Hot Sauces.

