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Baked Beef Chimichangas

Ingredients

2lb. beef chuck roast
12fl oz. beef stock
1 tsp. ground cumin
0.5oz. chili powder
1.5fl oz. red wine vinegar
0.5oz. chili powder
4 flour tortillas
1.5oz. butter, melted
2oz. Cheddar cheese
6oz. salsa
4oz. sour cream

Preparation

- 1 Trim roast of excess fat, then place in crock pot
- 2 Mix the vinegar, stock, chili powder and cumin in a small bowl, then pour over meat
- 3 Cover, and cook on low for 8 hours, or until meat is tender and falling apart
- 4 Alternatively cook it in a pressure cooker for an hour
- 5 Preheat oven to 250°C
- 6 Remove the meat from the crock pot, shred, then return to the crock pot, mixing in with the remaining juices
- 7 On a work surface, brush the tortillas with butter on both sides. Spoon a dollop of the meat down the center
- 8 Fold in the sides and top and bottom of the tortilla to make a packet
- 9 Place seam-side down in a 9X13-inch baking dish
- 10 Top the chimichangas with the cheese, and bake for 8-10 minutes or until golden and crisp. Serve with salsa and sour cream.

Cooks Note

Prep time: 15 min; Cook time: 8 hours 10 min; Serves: 4
