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by
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Baked Beef Chimichangas [1]

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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

- [1] <https://www.expatswoman.com/ewfood/recipes/baked-beef-chimichangas>
- [2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6029?destination=printpdf/6029&token=3803050b05aca596d706201fe4c18831>
- [3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6029?destination=printpdf/6029&token=3803050b05aca596d706201fe4c18831>
- [4] <https://www.expatswoman.com/ewfood/printpdf/6029>
- [5] <https://www.expatswoman.com/ewfood/print/6029>