

## CHICKEN CHIMICHANGA (serves 8 to 12)

1 Broiler-Fryer Chicken (approx. 3½ lbs.), cut into 8 pieces  
1 Cup Bell Peppers, chopped  
1 Large Tomato, peeled, seeded & chopped  
½ Cup White Onion, chopped  
3 Cloves Garlic, minced  
5 Tomatillos, diced  
½ Teaspoon Salt  
½ Teaspoon Ground Cumin  
½ Cup Chicken Stock or Broth  
2 Cups Shredded Monterey Jack  
Vegetable Oil  
Tortillas (11-inch)  
Sour Cream  
Tomato Salsa

1. Arrange chicken pieces in single layer in 12-inch skillet. Sprinkle with bell pepper, tomato, onion, garlic, tomatillos, salt, cumin; add stock. Heat over medium-high heat to boiling; reduce heat to low. Simmer, covered until chicken is very tender, about 1 hour.
2. Remove chicken pieces from skillet with tongs, shaking off vegetables. Let chicken stand until cool enough to handle.
3. Skim and discard fat from stock mixture. Heat mixture to boiling; boil gently, stirring frequently, until reduced to 2 cups (6-8 minutes).
4. Remove and discard skin and bones from chicken. Tear chicken into coarse shreds. Add to stock mixture.
5. Warm tortillas to soften.
6. For each burrito, place about ¼ cup chicken mixture on bottom half of tortilla, sprinkle with 1 tablespoon cheese and fold envelope style, with sides folded in. Secure with toothpicks and drop into 350 degree oil until golden brown (2-3 minutes). Remove and drain on paper towels. Keep warm in oven on paper lined baking sheet.
7. Remove toothpicks and serve with sour cream and salsa. Serve immediately.