

Mini Chimichangas

<http://userealbutter.com/2008/04/14/chimichangas-recipe/>

12 fajita-sized flour tortillas
2 cups [carne adovada](#)
2 cups cheddar cheese, shredded
vegetable oil (for frying)
toothpicks

Warm the tortillas so they are pliable. Heat enough oil in a pan on high heat to deep fry the chimichangas. Place 2 tablespoons of meat and 1 tablespoon of cheese in the center of a tortilla and fold the sides in. Roll from one end to the other, tucking the filling in as you roll. Pierce a toothpick through the folded end to secure the tortilla. Fry the chimichanga for about a minute a side or until golden brown. Remove from oil and drain on paper towels. Serve hot with enchilada sauce.