



# BEEF CHIMICHANGA SUIZO



Crispy **Beef Chimichangas** topped with a white queso, served with a guajillo chile salsa and sour cream. Yield: 8 Servings

## Ingredients:

8 Each	<b>Beef Chimichangas</b> [#4157565], Prepared According to Package Directions
2 $\frac{2}{3}$ Cups	White Queso, Heated
To Serve	Sour Cream
Garnish	Cilantro, Chopped

## Guajillo Chile Salsa Ingredients:

4 Each	Dried Guajillo Chiles, Stems Removed
As Needed	Water
1-14.5 oz. Can	Tomatoes, Drained
1 tsp.	Garlic Powder
2 tsp.	Onion Powder
1 tsp.	Sugar, Granulated
To Taste	Salt & Black Pepper

## Directions:

1. Heat a small saucepot with the guajillo chiles and water and bring to a simmer for about 20 minutes, or until tender.
2. Drain the water and place the guajillo chiles in a food processor.
3. Add in the tomatoes, garlic powder, onion powder, sugar, salt and black pepper then puree until smooth to make the guajillo chile salsa.
4. Place the **Beef Chimichangas** onto a serving plate and ladle  $\frac{1}{3}$  cup of white queso and  $\frac{1}{4}$  cup of guajillo chile salsa over the top of each one.
5. Serve with sour cream and garnish with cilantro.

