

ARIZONA

## CHICKEN CHIMICHANGAS

serves 6

### INGREDIENTS:

1 ½ cups chicken broth  
1 cup uncooked long-grain rice  
½ cup red enchilada sauce  
1 ½ onions, diced, divided  
6 (12 inch) flour tortillas  
4 cups diced, cooked chicken, divided  
1 pound Monterey Jack cheese, shredded, divided  
1 6 oz. can sliced black olives  
4 cups refried beans, divided  
¼ cup vegetable oil

### Topping:

3 avocados, peeled and pitted  
½ Cup finely chopped cilantro  
2 TBSP lemon juice  
3 green onions, diced  
¼ cup finely chopped jalapeno chile peppers  
1 tomato, diced  
2 cups shredded lettuce  
1 cup sour cream  
2 cups shredded cheddar cheese

### DIRECTIONS:

1. In a medium saucepan, combine the broth, rice, sauce, and 1 diced onion. Mix and bring to boil; reduce heat to low and let simmer for about 20 minutes or until rice is tender.
2. Meanwhile, heat tortillas in large skillet (so that they are soft enough to fold).
3. When rice mixture is ready, spoon equal amount of the following into each tortilla:  
chicken,  
shredded Monterey Jack cheese  
diced onion,  
olives,  
rice mixture  
beans.
4. Roll tortillas, tucking in sides to prevent filling from spilling over.
5. Heat oil in large skillet and fry the filled tortillas, turning, until browned on all sides. Drain on paper towels.
6. To Serve: In a medium bowl, combine the avocados, cilantro, lemon juice, green onions, chile pepper and tomatoes. Mash together. Place shredded lettuce on a platter, topped with chimichangas, avocado mix, sour cream and shredded cheese.

