



Apple Chimichangas

Recipe courtesy Ingrid Hoffmann, 2008

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	20 min		



Ingredients

- 1/4 cup butter
- 1/3 cup sugar
- 1 teaspoon ground cinnamon
- 1 large apple cored, with skin and cut in thin slices
- 1 large pear, not very ripe, cored with skin and cut in thin slices
- 1/4 cup tequila
- 4 flour tortillas
- 1 cup vegetable oil
- Vanilla ice cream

Directions

Heat a heavy medium skillet over medium heat and melt butter. Add sugar and cinnamon and continue cooking until browned, about 4 to 5 minutes. Add apples and pears and cook until slightly softened, another 6 minutes. Add tequila and continue cooking until browned, another 5 to 7 minutes.

Place 1 tortilla on a plate, and spoon about 1/6th of the apple/pear mixture into the center. Roll them and tuck the ends, egg-roll style, and secure them with toothpicks.

In another skillet, heat vegetable oil over medium heat until a drop of water sizzles and pops in the oil, about 350 degrees F, and fry each chimichanga until browned and crispy, about 2 to 3 minutes per side. Transfer them to a plate lined with paper towels to drain. Remove the toothpicks and cut in half.

Serve hot, topping with a scoop of the vanilla ice cream



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