

Beef and Green Chili Pepper Chimichangas – *Chimichangas de res con chile verde*

Ingredients (for 4 pieces)

4	wheat flour tortillas (9-inch diameter, homemade Sonora Style or from package)
1 lb (454 g)	beef meat, such as sirloin or skirt; cooked and chopped
½	white onion; peeled, and chopped
2 cloves	garlic; peeled, and finely chopped
3	tomatoes; washed, stem spot removed, and chopped
4	green chili peppers, preferably Anaheim (or <i>poblano</i> , or bell)
2	jalapeño peppers (optional)
4 slices	cheese, such as Mexican Manchego, or Mozzarella
2 tbsp	vegetable oil, plus more for frying
Salt and black pepper, to taste	

Sides:

1	avocado; washed
2 cups	lettuce; washed, shredded
Mayonnaise	

Mexican sauce, to taste, such as *salsa bandera* ("Flag Sauce" aka *pico de gallo*), Huichol™, etc.

Roast peppers. The traditional method in the Sonoran countryside is to place them directly on dying ashes from a wood fire; in the modern kitchen, people with a gas stove char them directly over the flame, or use a skillet. As an alternative, place them on a rack, then roast them under the broiler in the oven, turning a couple of times, until blistered and lightly charred all around. Place the roasted peppers in a plastic bag or a pot with lid for a couple of minutes, then remove and discard skins; open each pepper and remove top, seeds and veins with the tip of a knife or a fork, and slice lengthwise into strips, then cut into shorter strips. Reserve. In a large pan, warm up two tablespoons of oil over medium heat; add the chopped onions and sauté until translucent, then add finely chopped garlic. Cook for another minute, stirring, then incorporate chopped beef, and continue cooking until meat is hot. Add chopped tomatoes; stir, cover the pan and allow to cook for five minutes, stirring once in between. Uncover pan and add pepper strips. Season with salt and pepper, to taste, and continue cooking for a couple of minutes, until most of the liquid has evaporated. Remove from heat and reserve. Assemble the wraps by placing one tortilla on a flat surface, then scoop about one quarter of the meat filling on the centre (photo below, left). Top with one slice of cheese, cut to fit; grab both sides of the tortilla, and fold over the edges of the cheese and meat (second photo, below): Roll the tortilla over the fillings and folds (third photo, below). Continue rolling, tucking in the sides, to form a closed packet (photo below, right):



Finish with the fold facing down, so the packet will not unroll. Repeat with the rest of the tortillas, filling and cheese.

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Right before serving, fry the wraps in oil, fold side down, flipping to crisp evenly. The most common method is to deep fry, flipping once. Another method is to just use just enough oil to cover the bottom of the pan, then turn around three times, as they crisp. Once crisped and golden browned all around, remove onto paper towels. Serve immediately, with sauces, shredded lettuce, a dollop of mayonnaise, and freshly sliced avocado on the side:



Biting into, or slicing, the chimichanga, reveals a rich filling, with a balanced proportion of meat and pepper filling, as well as deliciously gooey cheese:

