

# Chicken Chimichangas

Yield: 6 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/puerto-rican-pinto-beans-recipe>

## Ingredients:

- 1/2 tablespoon chili powder
- 1/2 teaspoon cayenne pepper
- 1/2 tablespoon garlic powder
- 1/2 tablespoon all purpose flour
- 1 tablespoon vegetable oil
- 1 1/2 pounds chicken breast boneless skinless cut in cubes
- 1 yellow onion chopped
- 1 1/2 jalapenos seeded and minced
- 1 tablespoon chopped garlic
- 2 cups chicken broth plus extra if necessary
- 2 tablespoons red wine vinegar
- 15 ounces pinto beans drained and rinsed
- 1 lime
- 1/4 cup cilantro leaves chopped fresh
- 2 cups vegetable oil
- flour tortillas steamed
- 1 1/2 cups shredded pepper jack cheese
- 1 cup iceberg lettuce shredded
- 1/2 cup salsa
- 1/2 cup sour cream
- 1/4 cup diced tomatoes seeded and

## Nutrition:

1. Calories: 1030 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 110 milligrams
4. Fat: 92 grams
5. Fiber: 2 grams
6. Protein: 36 grams

7. SaturatedFat: 14 grams
  8. Sodium: 570 milligrams
  9. Sugar: 4 grams
  10. TransFat: 2 grams
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