



# BAKED TURKEY AND BLACK BEAN CHIMICHANGAS

NOT JUST FUN TO SAY, CHIMICHANGAS ARE FUN TO MAKE TOO, AND OH MY ARE THEY DELICIOUS WHEN MADE WITH SMOKED TURKEY FILLING.

PREP TIME:

20 MIN

COOK TIME:

25 MIN

TOTAL TIME:

45 MIN

SERVES:

10 PEOPLE

## INGREDIENTS

- 1 Frick's turkey drum
- 1 15 oz can black beans, rinsed and drained
- 1 4 oz can green chilies
- ½ can (or about ½ cup) canned corn (or frozen corn, thawed)
- ¼ cup salsa verde
- ½ tsp kosher salt
- ¼ cup pepper
- 1 tsp cumin
- 2 tsp minced garlic (2 cloves)
- 2 Tbsp chopped fresh cilantro
- 1 cup shredded Mexican blend cheese
- 10 8-inch, soft-taco-size flour tortillas
- 2 Tbsp butter, melted

## INSTRUCTIONS

1. Preheat oven to 400°F. Lightly spray a cookie sheet with cooking spray. Set aside.
2. Cut turkey meat from bone, then cut into smaller pieces. Place in a large bowl.
3. Add beans, green chilies, corn, salsa, salt, pepper, cumin, garlic, and cilantro and stir to combine.
4. Place about ⅓ cup filling onto each tortilla. Roll up tortilla once from bottom, fold in sides, then roll up remaining from bottom. Place seam-side down, onto prepared cookie sheet.
5. Brush each chimichanga with melted butter and bake for 25 minutes, or until chimichangas are crispy and golden-brown. Serve with your favorite toppings. Enjoy!

An Erin with Simple Sweet & Savory creation.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 M E FRICK DRIVE

WASHINGTON, MD 63090