

## SHREDDED BEEF CHIMICHANGAS

*-makes 8-*

### Ingredients:

1 lb. shaved steak  
1 tsp. chili powder  
1 T. vegetable oil  
1 onion, chopped  
4 cloves garlic, minced  
1 tsp. chili powder  
1 tsp. cumin  
½ tsp. kosher salt  
¼ tsp. oregano  
¼ tsp. paprika  
Pinch of freshly ground black pepper  
  
2 T. butter  
2 T. flour  
1 c. beef broth  
  
4 oz. shredded sharp cheddar  
8 fajita-size tortillas  
Cooking spray



### Directions:

- 1) Preheat air fryer to 390 degrees.
  - 2) Cook shaved steak in a skillet over medium heat. When all meat is browned, stir in 1 tsp. chili powder and remove from heat.
  - 3) Cook onion in vegetable oil over medium heat until translucent (about 8 minutes). Stir in garlic cloves and cook for another 2 minutes or so. Then add remaining spices and stir, heating, for about 1 more minute. Stir the onion mix into the beef.
  - 4) Melt 2 T. butter in a saucepan over medium heat. Whisk in flour. Add beef broth. Heat, stirring, until the sauce thickens. Combine sauce with beef and onion mix.
  - 5) To make the chimichangas: Put a tortilla on a plate. Ladle 1/8 of the beef/onion mix (with sauce) into the center of the tortilla. Sprinkle with cheddar cheese. Fold in the sides of the tortilla, and then roll it up. Repeat with remaining chimichangas.
  - 6) Spray the chimichangas lightly with cooking spray. Put 4 at a time (seam side down) into the air fryer and fry each batch for 8 minutes.
- Serve with salsa and sour cream.

**Allegro wine pairing:** Red Lion Red