



# BEEF CHIMICHANGA CHILAQUILES



**Beef Chimichangas** topped with enchiladas sauce, scrambled eggs and cheddar cheese, served with sour cream and pico de gallo, garnished with fresh cilantro. Yield: 6 Servings

## Ingredients:

6 Each	<b>Beef Chimichangas</b> [#4152065], Prepared According to Package Directions	1-28 Oz. Can	Enchilada Sauce, Heated
2 Tbsp.	Butter	1 Cup	Cheddar Cheese, Shredded
1 Pint	Liquid Eggs	1 ½ Cups	Sour Cream
To Taste	Salt & Black Pepper	1 ½ Cups	Pico De Gallo, Prepared
		Garnish	Cilantro, Chopped

## Directions:

1. Heat a large sauté pan with the butter on medium heat.
2. Add in the liquid eggs, salt and black pepper, then scramble and cook for about 5 minutes, or until desired doneness to make the scrambled eggs.
3. Place the **Beef Chimichangas** onto a serving dish and top each with an even amount of scrambled eggs, enchilada sauce and cheddar cheese.
4. Serve with sour cream and pico de gallo.
5. Garnish with cilantro.

