



MOLE CHIMICHANGAS

POSADA[®]

Shredded Beef Chimichangas fried until crisp, topped with warm mole, Mexican crema, cotija cheese, diced tomato, habanero and red onion, garnished with chopped cilantro.
Yield: 2 Servings

Ingredients:

2 Each	Shredded Beef Chimichangas [#4155565], Prepared According to Package Directions
1 Cup	Mole Negro Sauce, Heated
¼ Cup	Mexican Crema
4 tsp.	Cotija Cheese, Grated
2 Tbsp.	Tomato, Diced
½ tsp.	Habanero Pepper, Minced
2 tsp.	Red Onion, Diced
Garnish	Cilantro, Chopped

Directions:

1. Place the **Shredded Beef Chimichangas** on a serving dish and top with mole negro sauce.
2. Drizzle with Mexican crema and top with cotija cheese, tomato, habanero pepper and red onion.
3. Garnish with cilantro.