

Weight Watchers Mexican Chimichangas

Servings: 4

Ingredients

- 1 onion finely chopped
- 1 clove garlic minced
- ½ lb ground turkey breast
- 2 tsp chili powder
- ½ tsp dried cumin
- 1 tsp dried oregano
- 2 tbsp mild green chilies chopped
- 8 oz tomato sauce
- ½ cup shredded cheddar cheese – reduced-fat
- 4 (8 inch) fat-free flour tortilla

Instructions

1. Prepare a nonstick baking sheet by spraying with Pam cooking spray. Set aside.
2. Preheat oven to 400° F
3. Prepare a non-stick skillet with Pam cooking spray. Place on stove on medium/high heat. In the skillet, add onion, garlic, turkey, chili powder, cumin, and oregano. Cook approx 6 minutes or until turkey is browned. Break up turkey while cooking.
4. Stir in chilies and tomato sauce. Bring to a boil. Reduce heat and simmer uncovered for approx 5 minutes until sauce thickens a little. Remove from heat. Stir in cheese.
5. Wrap tortillas in foil, warm in preheated oven for approx.10 minutes.
6. Place ½ cup of mixture in the center of the tortilla, fold in the sides, roll to close. Place seam side down on baking sheet. Repeat with the rest of the tortillas. Lightly spray the top of each tortilla with cooking spray.
7. Bake in preheated oven for approx 20 minutes or until crispy and golden brown.