



## ð?? Air Fryer Chimichangas â?? Crispy, Cheesy, and Packed with Flavor!

### Description

If youâ??re searching for a quick, delicious, and familyâ??friendly dinner that satisfies like your favorite Mexican takeâ??out, this **Air Fryer Chimichangas** recipe is for you! These chimichangas have a crisp, golden exterior, a savory, creamy filling, and tons of flavor â?? and the best part? Theyâ??re made in the air fryer! You get that deepâ??fried crispiness we all crave, but with a fraction of the oil and none of the mess.

Perfect for a busy weeknight, lunch, or a party appetizer, these chimichangas are versatile and customizable. Fill them with shredded chicken, refried beans, and gooey melted cheese, or switch it up with beef, veggies, or whatever your tastebuds desire. Theyâ??re easy to make, can be prepped ahead, and even stored in the freezer for those nights when cooking is the last thing you want to do.

Have you ever opened your fridge and spotted leftover chicken and wondered, â??What can I make with this?â?• Thatâ??s precisely how I stumbled upon making chimichangas in the air fryer for the first time. It was a hectic evening, and I needed to whip up a quick, delicious, and satisfying dinner that wouldnâ??t take much effort.

I remembered how much I loved ordering chimichangas at Mexican restaurants, so I thought, â??Why not make them at home?â?• I grabbed some leftover shredded chicken, a can of refried beans, a bit of shredded cheese, and a couple of tortillas. What started as an attempt to clean out the fridge quickly turned into one of our familyâ??s favorite meals.

The first bite? Pure magic. The tortilla was crisp and golden, the filling savory and creamy, and the air fryer had worked its miracle to create a deliciously â??friedâ?• chimichanga â?? without the mess or grease. Now, air fryer chimichangas are a staple in our house, making an appearance almost every other week.

If youâ??ve ever wondered how to make restaurantâ??style chimichangas in your own kitchen, this is your sign. Letâ??s make some crisp, savory, delicious chimichangas â?? air fryer style!

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# Ingredients You'll Need for Air Fryer Chimichangas

Here's what you'll need for making these delicious chimichangas:

## For the Filling

- **2 pounds boneless, skinless chicken thighs** – Juicy and flavorful.
- **1 tablespoon avocado or olive oil** – To coat the chicken.
- **1½ teaspoons ground cumin** – For a classic Mexican flavor.
- **1 teaspoon garlic powder** – Rich and savory.
- **1 teaspoon salt** – To balance and enhance the flavors.
- **1 cup salsa** – Adds a delicious sauce for the chicken.
- **1 (16oz) can refried beans** – To make the filling creamy and rich.

## For the Chimichangas

- **6 burrito-sized flour tortillas** – The foundation for your chimichangas.
- **1 cup shredded Mexican blend cheese** – Melts beautifully.
- **Avocado oil spray** – Helps crisp the tortillas.
- **Additional optional toppings:** greens, sour cream, salsa, shredded cheese, cilantro.

# Step-by-Step Instructions for the Perfect Chimichangas

## Step 1: Roast the Chicken

1. Preheat your oven to **425°F**.
2. In a **9x13 casserole dish**, place the chicken thighs and drizzle with **oil**.
3. Sprinkle the chicken with **cumin, garlic powder, and salt**.
4. Toss the chicken to coat evenly, then pour **salsa** over the top.
5. Spread the salsa to cover every piece of chicken.
6. Roast for **25-30 minutes**, or until the chicken reaches an internal temperature of **165°F**.

## Step 2: Shred the Chicken

- Let the chicken rest for a few minutes.
- Use **two forks** to shred the chicken thoroughly.
- Transfer the chicken (and cooking liquid) to a large mixing bowl.
- Stir in the **can of refried beans** until well combined.

## Step 3: Assemble the Chimichangas

1. Preheat your air fryer to **360°F** for 3 minutes.
2. Lay out a tortilla and add roughly **1 cup** of filling.

3. Sprinkle **1½ cup of shredded Mexican cheese** over the filling.
4. Fold and wrap:
  - Fold the sides of the tortilla inward over the filling.
  - Pull the bottom of the tortilla up and over, making sure to cover the sides.
  - Tuck the sides and the bottom inward as you roll, making a tight seal.
5. Finish by rolling the tortilla until it's fully wrapped and secure.

## Step 4: Air Fry the Chimichangas

- Place 2 chimichangas in the air fryer, **folded side down**.
- Quickly spray the tops with **avocado oil spray**.
- Air fry at **360°F** for **6-10 minutes**, until golden brown and crisp.
- Continue cooking in batches until all chimichangas are done.

## Step 5: Serve and Enjoy!

Serve hot with optional toppings like:

- Sour cream
- Salsa
- Cilantro
- Guacamole
- Chopped lettuce
- Additional shredded cheese

## Step 6: Storage and Reheating Tips

- **Refrigeration:** Store leftover chimichangas in an airtight container for up to **4 days**.
- **Freezing:** Wrap in foil and place in a freezer-safe bag. To reheat, air fry at **360°F** for **18-20 minutes**, flipping halfway.

## Why You Will LOVE These Air Fryer Chimichangas

• **Crispy and Golden:** No deep-frying required.

• **Faster and Healthier:** Get crisp results with just a mist of oil.

• **Perfect for Meal Prep:** Make a batch for the week or freezer meals.

• **Crowd-Pleaser:** These chimichangas are loved by both kids and adults!

• **Customizable:** Switch up the protein or fillings for a new twist every time.

## Nutrition Info (Approximate per Chimichanga):

- **Calories:** ~410 kcal
- **Protein:** ~24 g
- **Fat:** ~18 g
- **Carbs:** ~35 g

- **Fiber:** ~5 g
- **Sugar:** ~2 g

(Nutrition values will vary based on ingredients used.)

## 👉 Tips for Making the Best Chimichangas

- **Warm the Tortillas:** Heat your tortillas in the microwave for about 10-15 seconds before filling. This makes them more pliable and prevents cracking.
- **Check the Timing:** Every air fryer is different. Check chimichangas after 5-6 minutes to avoid burning.
- **Use Toothpicks if Needed:** If your chimichangas are coming undone, secure them with toothpicks until crisp.
- **Try New Fillings:** Swap chicken for beef, shrimp, or roasted vegetables.
- **Make it a Freezer Meal:** Assemble and freeze a batch of chimichangas for a quick and easy dinner later.

## 👉 Final Thoughts - The Perfect Weeknight Treat

If you're looking for a delicious, easy-to-make, and incredibly satisfying dinner, **Air Fryer Chimichangas** are the answer. The crisp, golden tortilla combined with creamy refried beans, savory chicken, and gooey melted cheese creates a comfort-food experience that everyone will love.

Better yet? They're quick, customizable, and ideal for making ahead or doubling for future meals. So, the next time you have leftover chicken or just want to whip up a special dinner with minimal effort, try making chimichangas in the air fryer. You won't be disappointed!

### Category

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