

# Susan's Caribbean Chimichangas:



## Ingredients:

For the Filling:

- 2 cups cooked and shredded jerk chicken or shrimp (seasoned with Caribbean jerk spices)
- 1 cup diced pineapple
- 1/2 cup diced mango
- 1/2 cup diced red bell pepper
- 1/4 cup diced red onion
- 1/4 cup chopped fresh cilantro
- 1 teaspoon Caribbean jerk seasoning (adjust to taste)
- Juice of 1 lime
- Salt and pepper to taste

For Assembly:

- 6 large flour tortillas
- Cooking oil for frying (about 1 inch in a deep skillet)
- Toothpicks or kitchen twine to secure chimichangas

For Serving (Optional):

- Sour cream
- Salsa
- Sliced avocado
- Fresh lime wedges

## Instructions:

- Combine the shredded jerk chicken or shrimp in a large bowl with the diced pineapple, mango, red bell pepper, red onion, and chopped cilantro.
- Season the mixture with Caribbean jerk seasoning, lime juice, salt, and pepper. Adjust the seasoning to your taste preferences. Mix well and set aside.

- Could you lay out a tortilla on a clean surface?
- Place a generous portion of the chicken or shrimp and fruit mixture in the center of the tortilla.
- Fold the sides of the tortilla inwards and then roll it up from the bottom to create a secure package. Use toothpicks or kitchen twine to hold the chimichanga closed.
- Heat the cooking oil in a deep skillet to about 350°F (175°C). Carefully place the chimichangas seam-side down in the hot oil, a few at a time, and fry until they are golden brown and crispy on all sides. This should take about 3-4 minutes per side.
- Remove the chimichangas from the oil and place them on a plate lined with paper towels to drain excess oil.
- Serve the Caribbean chimichangas hot with optional sides like sour cream, salsa, sliced avocado, and fresh lime wedges.

These Caribbean chimichangas are a tasty combination of spicy, savory, and sweet flavors. Feel free to customize the filling with your favorite Caribbean ingredients and adjust the level of spiciness to your liking. Enjoy your homemade Caribbean fusion dish!