Shredded Beef & Cheddar Chimichangas

Ingredients

Shredded Beef (Slow Cooked Chuck Roast)

1. 2½ pound chuck roast
2. 2 tablespoons oil
3. 1 teaspoon salt
4. ½ teaspoon ground pepper
5. 1 cup red wine
6. 2 cups beef stock
7. 1 tablespoon oregano
8. 2 bay leaves

To make the Filling

9. 2 tablespoons olive oil
10. 1 large onion, chopped
11. 5 cloves garlic, minced
12. 2 4 oz cans diced green chiles
13. 2 teaspoons dried oregano
14. 1 pinch cumin
15. 2 teaspoons chili powder
16. 2 tablespoons butter
17. 2 tablespoons flour
18. 1 cup liquid from the roast
19. 8 10 inch flour tortillas
20. 16 oz shredded cheddar cheese

Instructions

Coat both sides of the chuck roast with the salt and pepper.
Heat some oil in a large pan over medium heat.
When the oil is hot, brown the roast for 2 to 3 minutes on

each side.
Place the browned roast in your slow cooker.

Add wine to deglaze the pan, add this liquid to your slow cooker, then add enough beef stock to cover the meat halfway.
Put in the bay leaves and oregano, cover the slow cooker and roast on high for about 6 hours, or until fork tender.

When finished cooking, transfer the beef to a plate, reserving one cup of the cooking liquid from the slow cooker for later.
Shred the beef and set aside in a covered bowl.

Heat the olive oil in a pan over medium heat, add the onions and cook until translucent, add the garlic and cook for another minute.
Remove from heat and add the green chiles, oregano, cumin, and chili powder. Combine this mixture with the shredded beef.

Add butter to the same pan over medium-high heat and once melted, mix in the flour.
Stir for another two minutes, then add the reserved liquid and whisk into a smooth sauce.
Remove from heat and combine with the beef filling.

Assemble the Chimichangas
Preheat oven to 425°F

Line a baking sheet with parchment paper and spray with non-stick cooking spray.
Put about ¾ cup of the meat mixture and 3 tablespoons cheese into each tortilla, then fold the ends in and roll up the tortilla.
Place seam side down on your baking sheet, repeat with the remaining tortillas.
Brush oil over each chimichanga and place the baking sheet in the preheated oven.

Bake for 15-20 minutes, or until golden brown.
Sprinkle some more cheese over each chimichanga and bake for another 2 minutes to melt the cheese.

Serve with additional cheese, enchilada sauce, green onion, salsa and sour cream for topping.

