

## Chocolate Strawberry Chimichangas



### Ingredients

8 Azteca® tortillas	Strawberry cream cheese spread
1 cup chocolate spread (Nutella®, Hershey's®, etc)	1 pound fresh strawberries, trimmed and sliced
2 tbsp butter	½ cup granulated sugar
1 tbsp ground cinnamon	

### Directions

Combine sugar and cinnamon in a shallow plate or bowl. Set aside.

Spread two tablespoons of strawberry cream cheese down the center of each tortilla.

Divide strawberries equally and place on top of cream cheese.

Top with two tablespoons of chocolate spread.

Fold the two sides of the tortilla in and roll up just like a burrito.

Heat butter in a large skillet over medium to medium-high heat.

Place chimichangas seam side down and fry just until golden brown, 2-3 minutes per side.

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Brush the ends of the chimichanga and any parts that did not get browned with additional melted butter. (This will help the cinnamon-sugar mixture to stick.)

Roll the chimichangas in the cinnamon-sugar mixture until fully coated. Drizzle with additional chocolate if desired.

Serve immediately or refrigerate.