

# Picadillo Chimis

**Makes:** 50 servings

50 Servings

Ingredients	Weight	Measure
Beef, ground	12 lb 8 oz	
Onions, chopped		10 cups
Tomato sauce		5 1/2 cups
Water		1/2 cup
Raisins		8 cups
Parsley, dried		1/2 cup 1 Tbsp
Vinegar		1/2 cup + 1 Tbsp
Garlic, powder		3 Tbsp
Cinnamon, ground		1 Tbsp + 1 1/4 tsp
Cumin		1 Tbsp + 1 1/4 tsp
Sugar		1 Tbsp
Black pepper		2 1/8 tsp
Tortillas, flour 10-inch	50 each	

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>562</b>	
Total Fat	22 g	
Protein	27 g	
Carbohydrates	64 g	
Dietary Fiber	5 g	
Saturated Fat	8 g	
Sodium	561 mg	

## Meal Components

Vegetables	1/4 cup
Meat / Meat Alternate	2 ounces

## Directions

1. Cook ground beef and onion together, stirring

occasionally, until brown; drain.

2. Add tomato sauce, water, raisins and seasonings; stir to blend.
3. Simmer 20 minutes.
4. Using a #6 scoop, place one scoop of meat mixture in the center of each tortilla.
5. Fold the bottom up, then the two sides over, and the top down. Fasten the top down with a long toothpick.
6. Heat oil in deep fryer to 375 degrees F.
7. Place chimis, folded side down, in the deep fryer basket. Fry about 3 minutes or until golden brown; drain. Remove toothpick.

## Notes

### Serving Tips:

Steaming the tortillas before folding will make them more pliable. Try this filling for tacos, tostadas, taco salads, Sloppy Joes.