

# Picadillo Chimis

Makes: 50 servings

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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

## Nutrition Information

**Nutrients** **Amount**

**Calories** **562**

Total Fat 22 g

Saturated Fat 8 g

Cholesterol 71 mg

Sodium 561 mg

Total Carbohydrate 64 g

Dietary Fiber 5 g

Total Sugars N/A

Added Sugars included N/A

**Protein** **27 g**

Vitamin D N/A

Calcium N/A

Iron N/A

Potassium N/A

N/A - data is not available

## Meal Components

Vegetables 1/4 cup  
Meat / Meat Alternate 2 ounces

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	

## 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.

**Source:** California Raisin Marketing Board