

# DINNERLY

## DO NOT USE Cheesecake Chimichangas

with Chocolate and Marshmallows



2 Servings

### WHAT WE SEND

- 5 oz granulated sugar
- 4 (1 oz) cream cheese <sup>7</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- 6 (8-inch) flour tortillas <sup>1,6</sup>
- 3 oz chocolate chips <sup>6,7</sup>
- 1 oz mini marshmallows
- ¼ oz ground cinnamon

### WHAT YOU NEED

- Nonstick Cooking Spray
- kosher salt
- butter <sup>7</sup>
- milk <sup>7</sup>

### TOOLS

- rimmed baking sheet
- air fryer
- microwave
- air fryer

### ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



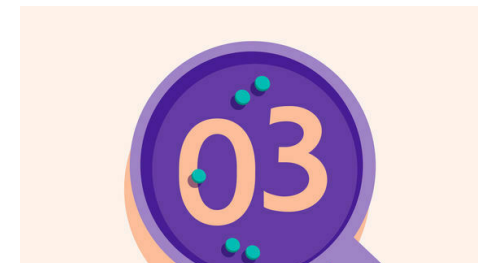
#### 1. Make cheesecake filling

Preheat an air fryer to 360°F. In a medium microwave safe bowl, warm cream cheese until very soft, 30–60 seconds. Stir in sour cream, marshmallows, 2 tablespoons sugar, and a pinch of salt.



#### 2. Make chocolate ganache

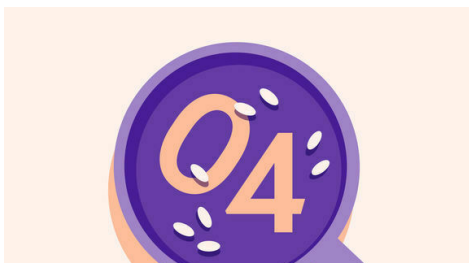
In a small microwave-safe bowl, combine **chocolate chips** and **1 tablespoon each of milk and butter**. Microwave until melted, 1 minute, then whisk until smooth.



#### 3. Warm tortillas & assemble

Wrap **tortillas** in a damp paper towel and microwave for 30 seconds to warm through.

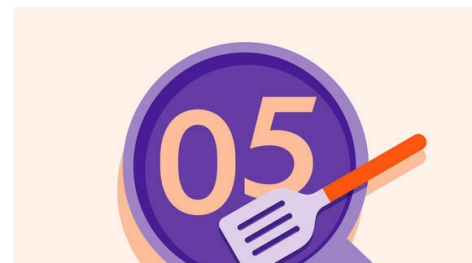
Place **tortillas** on a work surface. Divide **cheesecake mixture** evenly among tortillas, then top with chocolate ganache. Fold in sides of each tortilla and tightly roll up into a cylinder, like a burrito. Place on baking sheet, seam side down.



#### 4. Cook chimichangas

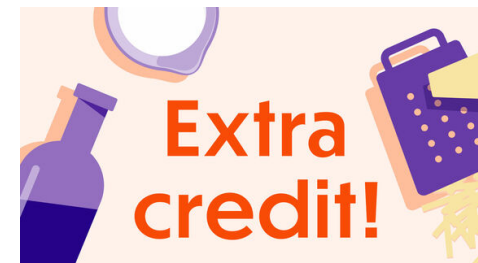
Grease chimichangas all over with nonstick cooking spray. Working in batches as needed, place chimichangas seam side down in the air fryer and cook until browned and crispy, 8–10 minutes.

Alternatively, place chimichangas on a greased rimmed baking sheet in a 425°F oven and bake until golden brown and crispy, 12–14 minutes.



#### 5. Finish & serve

In a small microwave safe bowl, melt 2 tablespoons butter, about 30 seconds. On a large plate, whisk together remaining sugar and 1 teaspoon cinnamon until evenly mixed. Brush chimichangas all over with butter, then roll in cinnamon sugar to coat. Enjoy!



#### 6.

**Extra credit!**