

DINNERLY



Black Bean & Corn Chimichangas with Guacamole



20-30min



2 Servings

If it were up to us, Taco Tuesdays would happen 6 days a week. Why not 7? Because that's just crazy. And because we need one special night to enjoy these crispy oven-baked chimichangas. They're stuffed with black beans, corn, and cheddar, all seasoned with our very own taco spice. We've got you covered!

WHAT WE SEND

- 15 oz can black beans
- ¼ oz taco seasoning
- 5 oz corn
- 6 (8-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷
- 2 (2 oz) guacamole

WHAT YOU NEED

- garlic
- neutral oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

TOOLS

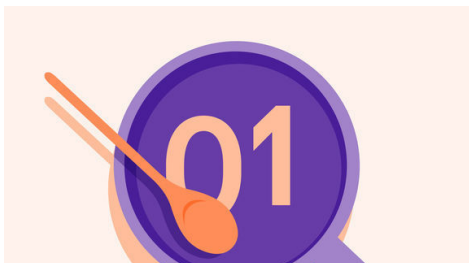
- rimmed baking sheet
- medium skillet

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 860kcal, Fat 34g, Carbs 113g, Protein 34g



1. Prep garlic

Preheat oven to 425°F with a rimmed baking sheet placed on a rack in the upper third.

Finely chop 2 **teaspoons garlic**.



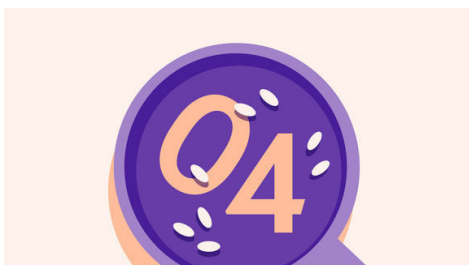
2. Cook filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **beans and their liquid, 2½ teaspoons taco seasoning**, and **1 teaspoon vinegar**; bring to a simmer. Add **corn** and cook, stirring occasionally, until liquid is mostly evaporated, 1–2 minutes; season to taste with **salt** and **pepper**.



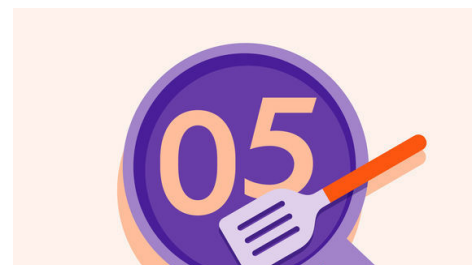
3. Assemble chimichangas

Place **4 tortillas** on a work surface (save rest for own use); spoon **filling** onto the center of each, spreading into a 5-inch square. Sprinkle **cheese** over top. Fold sides of tortillas over filling, then tightly roll up into cylinders, like a burrito.



4. Bake chimichangas

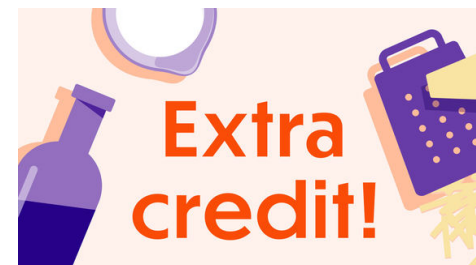
Carefully drizzle preheated baking sheet with **oil**. Add **chimichangas**, seam-side down; brush tops and sides with **oil**. Bake on upper oven rack until golden and crisp, 13–15 minutes.



5. Finish & serve

In a small bowl, season **all of the guacamole** to taste with **salt** and **pepper**. Cut **chimichangas** in half on an angle, if desired.

Serve **black bean and corn chimichangas** with **guacamole** on the side for dipping. Enjoy!



6. Turn up the heat!

Add sliced pickled jalapeños or a shake of your favorite hot sauce. Whatever your spice-loving-heart desires.