

MARLEY SPOON



Black Bean & Corn Chimichanga

with Pico de Gallo & Sour Cream



30-40min



2 Servings

Chimichangas are the cooler, more fun to say, closely related cousin of the burrito. This vegetarian version is full of sweet corn, protein-rich black beans, taco seasoning, scallions, and melted cheddar cheese. A fresh pico de gallo salsa, full of fresh tomatoes, garlic, scallions, and tangy fresh lime juice, is served alongside with sour cream to cut through the richness of the crispy fried flour tortilla.

What we send

- 2 scallions
- 1 lime
- ¼ oz taco seasoning
- 15 oz can black beans
- 5 oz corn
- 2 plum tomatoes
- 2 (10-inch) flour tortillas ^{2,3}
- 2 (2 oz) shredded cheddar-jack blend ¹
- 2 (1 oz) sour cream ¹
- garlic

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- box grater or microplane

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

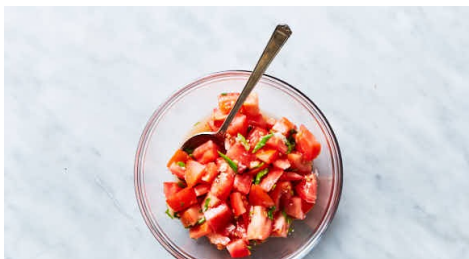
Calories 860kcal, Fat 51g, Carbs 74g, Protein 31g



1. Prep ingredients

Trim **scallions**, then thinly slice, keeping dark greens separate.

Squeeze **1 tablespoon lime juice** into a medium bowl.



4. Make pico de gallo

Chop **tomatoes** into ½-inch pieces. Finely grate **1 teaspoon garlic**.

To the bowl with **lime juice**, add tomatoes, grated garlic, and **reserved scallion dark greens**. Season to taste with **salt** and **pepper** and stir to combine.



2. Cook aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **scallion whites and light greens** and cook, stirring, until softened, about 2 minutes.

Add **all of the taco seasoning** and cook, stirring, until fragrant, about 30 seconds.



5. Fill chimichangas

Place **tortillas** on a work surface (save rest for own use). Divide **bean mixture** evenly among tortillas and spread to a 5-inch square in the center of each.

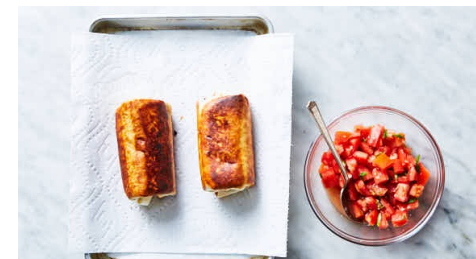
Top with **cheddar**, then fold in sides of each tortilla and tightly roll up into a cylinder, like a burrito. Rinse and dry skillet. Heat **⅓ inch oil** in same skillet over medium-high until shimmering.



3. Add beans & corn

Add **beans and their liquid**. Bring to a simmer and cook, stirring occasionally, until thickened and liquid is evaporated, about 4 minutes.

Remove from heat and stir in **corn** and **all but 2 tablespoons of the scallion dark greens** (reserve rest for step 4). Season to taste with **salt** and **pepper**. Set aside to cool slightly.



6. Fry chimichangas & serve

Add **chimichangas** to **oil**, seam side down. Immediately reduce heat and fry over medium, turning occasionally, until browned all over, 5-7 minutes. If seam comes apart after turning, position rolls close enough so they help each other stay closed. Transfer, seam side down, to a paper towel. Halve **chimichangas** and serve with **pico de gallo** and **sour cream**. Enjoy!