

# MARLEY SPOON



## Oven-Fried Veggie Chimichangas

with Avocado Crema & Salsa



30-40min



2 Servings

A chimichanga is the cooler, more fun-sounding, closely related cousin of the burrito. Our vegetarian version is packed with sweet corn, protein-rich black beans, taco seasoning, scallions, and sharp cheddar cheese. Fresh tomato salsa and avocado crema, made from creamy guacamole and sour cream, are served alongside the crispy, oven-fried, stuffed flour tortillas.

## What we send

- 3 (¾ oz) pieces sharp cheddar <sup>7</sup>
- garlic (use 2 large cloves)
- 2 oz roasted red peppers
- 1 can black beans
- taco seasoning (use 2½ tsp)
- 5 oz corn
- 4 (8-inch) flour tortillas <sup>1</sup>
- 2 plum tomatoes
- 2 oz pkt guacamole
- 1 oz pkt sour cream <sup>7</sup>

## What you need

- neutral oil, such as vegetable
- red wine vinegar (or white wine vinegar)
- kosher salt & pepper

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 830kcal, Fat 37g, Carbs 97g, Protein 26g



### 1. Prep ingredients

Preheat oven to 425°F with a rimmed baking sheet set on the rack in the upper third. Finely chop **all of the cheddar**. Peel and finely chop **2 teaspoons garlic**. Coarsely chop **peppers**.



### 2. Make filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **1 teaspoon of the chopped garlic**, and cook, stirring, until fragrant, 30 seconds. Add **beans and their liquid, 2½ teaspoons taco seasoning, and 1 teaspoon vinegar**. Bring to a boil. Cook until liquid is mostly evaporated, about 3 minutes. Stir in **corn and peppers**. Season to taste with **salt and pepper**.



### 3. Form chimichangas

Place **tortillas** on a work surface. Mound **filling** in the center of each tortilla and spread to a 5-inch square. Top with **cheese**, dividing evenly. Fold tortilla sides over filling, then tightly roll up like a burrito.



### 4. Bake chimichangas

Carefully drizzle **oil** all over preheated baking sheet. Place **chimichangas**, seam sides down, on the prepared baking sheet. Brush tops and sides of chimichangas with **oil**. Bake on upper oven rack until golden and crisp, 13-15 minutes (watch closely, as ovens vary).



### 5. Make salsa

Meanwhile, core **tomatoes**, quarter lengthwise, and cut into ½-inch pieces. In a small bowl, toss to combine tomatoes with **remaining chopped garlic, 1 tablespoon oil, and 2 teaspoons vinegar**. Season to taste with **salt and pepper**.



### 6. Make crema & serve

In a small bowl, stir to combine **guacamole** and **sour cream**. Season to taste with **salt and pepper**. Serve **chimichangas** with a **dollop of the avocado crema** and **salsa** alongside. Enjoy!