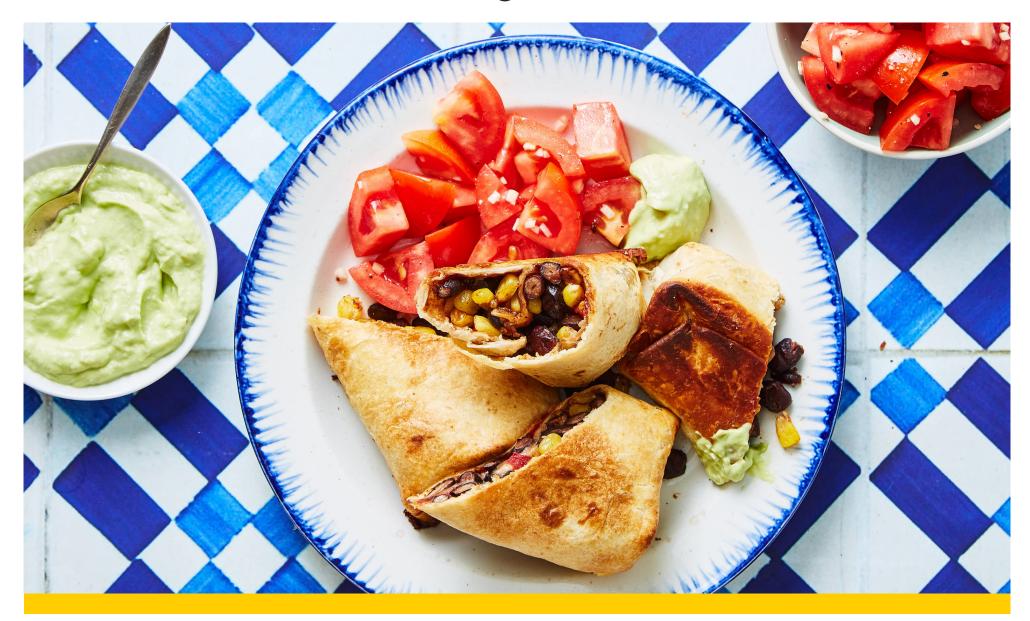
MARLEY SPOON



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 ⁷
- 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 1
- 2 plum tomatoes
- 2 oz pkt guacamole
- 1 oz pkt sour cream ⁷

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!