

DINNERLY



Chocolate Cheesecake Chimichangas

Coated in Cinnamon Sugar



30min



2 Servings

This dessert-ified chimichanga is a creamy, chocolatey slam dunk wrapped up in a crisp cinnamon-sugar tortilla. In other words, you're welcome. We've got you covered! (2p-plan serves 6; 4p-plan serves 12)

WHAT WE SEND

- 4 (1 oz) cream cheese ¹
- 2 (1 oz) sour cream ¹
- 1 oz mini marshmallows
- 5 oz granulated sugar
- 3 oz chocolate chips ^{1,2}
- 6 (8-inch) flour tortillas ^{2,3}
- ¼ oz ground cinnamon

WHAT YOU NEED

- kosher salt
- milk ¹
- butter ¹

TOOLS

- rimmed baking sheet
- nonstick cooking spray
- microwave

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 450kcal, Fat 21g, Carbs 65g, Protein 6g



1. Make cheesecake filling

Preheat oven to 425°F with a rack in the center. Grease a rimmed baking sheet with nonstick cooking spray.

Place **all of the cream cheese** in a medium microwave-safe bowl; microwave until very soft, 30–60 seconds. Stir in **all of the sour cream, marshmallows, 2 tablespoons sugar, and a pinch of salt**.



2. Make chocolate ganache

In a separate small microwave-safe bowl, combine **chocolate chips** and **1 tablespoon each of milk and softened butter**.

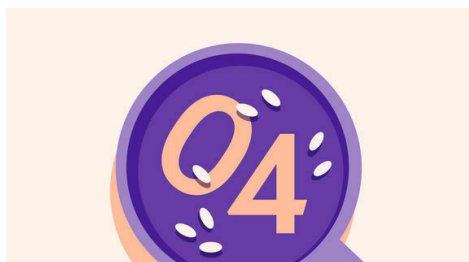
Microwave until melted, 1 minute. Whisk until smooth.



3. Warm tortillas & assemble

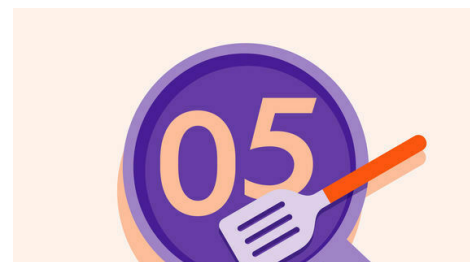
Stack **tortillas** and wrap in a damp paper towel; microwave until warmed through, 30 seconds.

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



4. Bake chimichangas

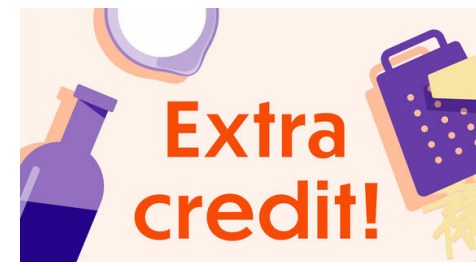
Place **chimichangas** on prepared baking sheet, seam-side down. Bake on center oven rack until golden brown and crispy, 12–14 minutes.



5. Finish & serve

In a second small microwave-safe bowl, microwave **2 tablespoons butter** until melted, about 30 seconds. On a large plate, whisk to combine **remaining sugar** and **1 teaspoon cinnamon**.

Brush **chocolate cheesecake chimichangas** all over with **melted butter**, then roll in **cinnamon sugar** to coat. Enjoy!



6. Air fry it!

Preheat air fryer to 360°F. In step 4, grease chimichangas all over with nonstick cooking spray. Working in batches if necessary, place seam-side down in air fryer. Cook until browned and crispy, 8–10 minutes.