



No Chop! Chicken Chimichangas with Enchilada Sauce



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken chimichangas? Personally, we'd choose B. This dish requires absolutely no prepwork—just season and cook the chicken, assemble and bake the chimichangas, then dunk them in our signature enchilada sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 15 oz can pinto beans
- 6 (8-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷
- 4 oz red enchilada sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium nonstick 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 720kcal, Fat 28g, Carbs 78g, Protein 50g



1. Season & cook chicken

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

Season **chicken** all over with **taco seasoning, salt, and pepper**.

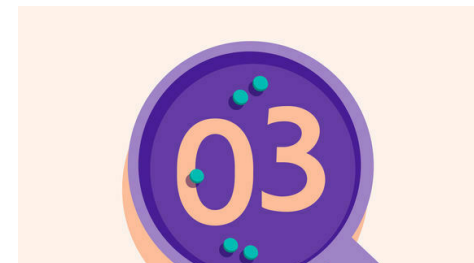
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until well browned and just cooked through, 4–5 minutes.



2. Assemble chimichangas

Drain and rinse **beans**.

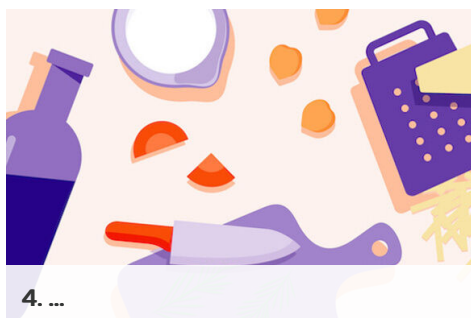
Place **4 tortillas** (save rest for own use) on a work surface. Spoon about **¼ cup of the beans** onto one half of each tortilla (save rest for own use, if any); spread into 4x4-inch squares. Top with **chicken** and **cheese**. Fold in sides of each tortilla, then tightly roll up into a cylinder, like a burrito. Place seam-side down on prepared baking sheet.



3. Bake & serve

Generously brush tops and sides of **chimichangas** with **oil**. Bake on upper oven rack until golden-brown and crisp, rotating sheet halfway through cooking time, about 15 minutes (watch closely as ovens vary).

Serve **chicken chimichangas** with **enchilada sauce** on the side for dipping. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!