

DINNERLY



Air-Fried Chocolate Cheesecake Chimichangas:

Dinnerly x Instant Pot Air Fryer



30min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty meals with less hassle and less grease, it's the only way to go. This dessert-ified chimichanga is a creamy, chocolatey slam dunk wrapped up in a crisp cinnamon-sugar tortilla. We've got you covered! (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 chimichanga)

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 (6-inch) flour tortillas ^{2,3}
- ¼ oz ground cinnamon

WHAT YOU NEED

- kosher salt
- milk ¹
- butter ¹
- nonstick cooking spray

TOOLS

- microwave
- air fryer

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 400kcal, Fat 20g, Carbs 56g, Protein 4g



1. Make cheesecake filling

Preheat air fryer to 360°F (If you don't have an air fryer, see step 6!).

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. Air fry chimichangas

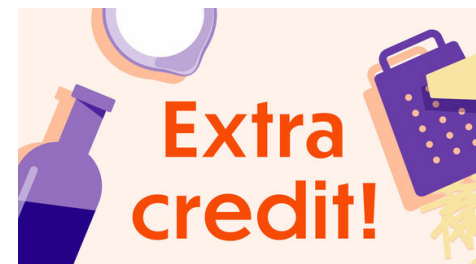
Grease **chimichangas** all over with **nonstick cooking spray.** Working in batches if necessary, place chimichangas seam-side down in air fryer; cook until browned and crispy, 8–10 minutes.



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



6. No air fryer?

No problem! Preheat oven to 425°F and grease a rimmed baking sheet. In step 4, place chimichangas on baking sheet seam-side down. Bake until golden brown and crispy, 12–14 minutes.