No Chop! Beef & Corn Chimichanga
with Red Enchilada Sauce

🕐 20-30min   ✕ 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this beef and corn chimichanga? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the filling, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND
- 10 oz pkg grass-fed ground beef
- 2½ oz corn
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend [1]
- 4 oz red enchilada sauce
- 2 (10-inch) flour tortillas [2,3]

WHAT YOU NEED
- neutral oil
- kosher salt & ground pepper

TOOLS
- rimmed baking sheet
- large skillet

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 690kcal, Fat 37g, Carbs 39g, Protein 40g


1. Cook filling

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

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **ground beef**; season with **salt** and **a few grinds of pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Add **corn** and **all of the taco seasoning**; cook 2 minutes more.


2. Assemble chimichangas

Place **tortillas** on a clean work surface; evenly divide **beef and corn filling**, spreading into 5-inch squares. Sprinkle with **cheese**. Fold in sides of each tortilla, then tightly roll up like a burrito and place, seam-side down, on prepared baking sheet.
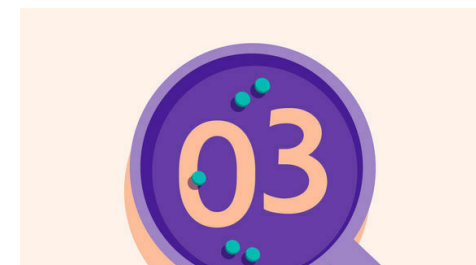
3. Finish & serve

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 total (watch closely as ovens vary).

Serve **beef and corn chimichangas** with **enchilada sauce** on the side for dipping. Enjoy!
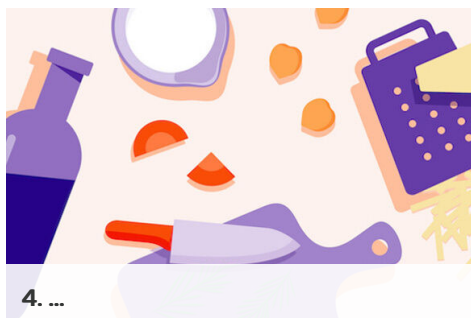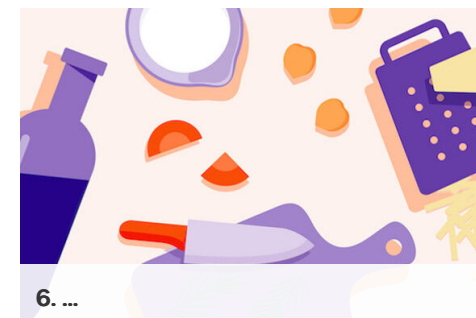

4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!