

DINNERLY



Beef & Corn Chimichanga with Taco Sauce



20-30min



2 Servings

Chimichangas are just as fun to eat as they are to say—especially this one. Floury tortillas are wrapped, burrito-style, around a savory filling of beef, sweet corn, and cheddar cheese. Once they're lightly pan-fried, the burritos are transformed into crispy chimichangas. Taco-spiced sauce is served alongside for repeated dipping. We've got you covered!

WHAT WE SEND

- garlic
- 10 oz pkg ground beef
- 2½ oz bag corn
- ¼ oz pkt taco seasoning
- 6 (8-inch) flour tortillas (use 4)¹
- 2 oz shredded cheddar-jack blend⁷
- 4 oz pkt red taco sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- large skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

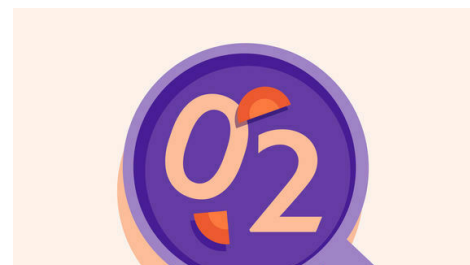
NUTRITION PER SERVING

Calories 910kcal, Fat 66g, Carbs 52g, Proteins 48g



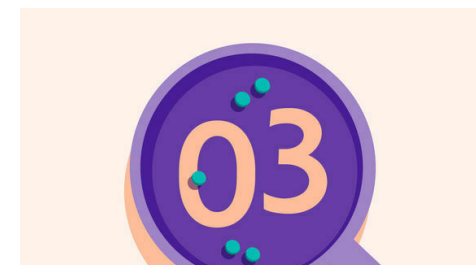
1. Prep garlic

Peel and finely chop 2 **teaspoons garlic**.



2. Prep filling

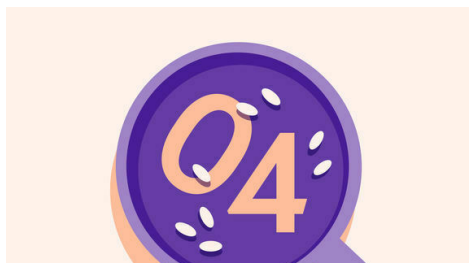
Heat 2 **teaspoons oil** in a large skillet over medium-high. Add **ground beef, salt, and a few grinds of pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Add **corn, taco seasoning, and chopped garlic**; cook, about 2 minutes more.



3. Fill & roll tortillas

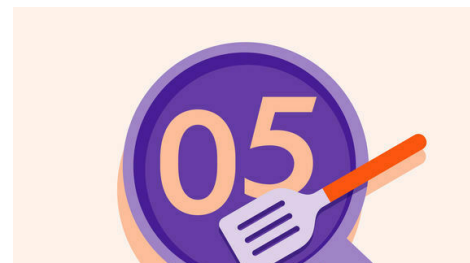
On a work surface, evenly divide **filling** among the centers of 4 **tortillas** (save rest for own use); spread into 5-inch squares. Sprinkle evenly with **cheese**. Fold in sides of each tortilla, then tightly roll up into a cylinder, like a burrito.

Rinse and dry skillet. In same skillet, heat ½ **inch oil** over medium-high until shimmering.



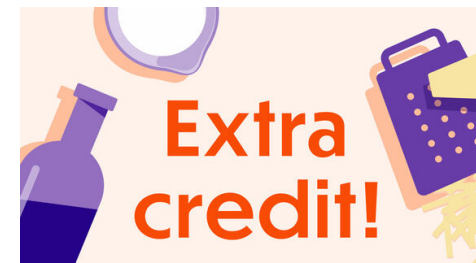
4. Fry chimichangas

Add **chimichangas** to **oil**, seam-sides down. Immediately reduce heat to medium and fry, turning occasionally, until browned all over, 5–7 minutes. If seams come apart after turning, position rolls close enough so they help each other stay closed. Transfer, seam sides-down, to a paper towel-lined cutting board. Lightly sprinkle with **salt**.



5. Slice & serve

Halve **chimichangas** crosswise, if desired, and serve **taco sauce** alongside for dipping. Enjoy!



6. Guac and roll!

Make your own guacamole to dollop on top of each bite! Mash up ripe avocados, season with salt, and add a few squeezes of lime juice, chopped jalapeño, onion, cilantro, or whatever else you like!