

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. That's why we teamed up with Instant Pot Air Fryer to bring you recipes to make with your own air fryer at home! This dessert-ified chimichanga is a creamy, chocolatey slam dunk wrapped up in a crisp cinnamon-sugar tortilla. You're welcome. We've got you covered! (2p-plan serves 6; 4p-plan serves 12)

WHAT WE SEND

- 4 (1 oz) cream cheese ⁷
- 2 (1 oz) sour cream ⁷
- 1 oz mini marshmallows
- 5 oz granulated sugar
- 3 oz chocolate chips ^{6,7}
- 6 (8-inch) flour tortillas ^{1,6}
- ¼ oz ground cinnamon

WHAT YOU NEED

- kosher salt
- milk ⁷
- butter ⁷
- nonstick cooking spray

TOOLS

- microwave
- air fryer

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 410kcal, Fat 17g, Carbs 64g, Protein 6g



1. Make cheesecake filling

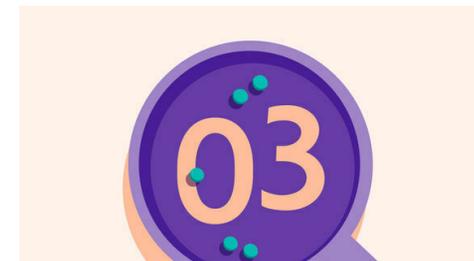
Preheat air fryer to 360°F (If you don't have an air fryer, see step 6!).

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.