

# DINNERLY



## Black Bean & Corn Chimichangas with Guacamole



20-30min



2 Servings

If it were up to us, Taco Tuesdays would happen 6 days a week. Why not 7? Because that's just crazy. And because we need one special night to enjoy these crispy oven-baked chimichangas. They're stuffed with black beans, corn, and cheddar, all seasoned with our very own taco spice. We've got you covered!

## WHAT WE SEND

- 15 oz can black beans
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 (2 oz) guacamole

## WHAT YOU NEED

- garlic
- neutral oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

## TOOLS

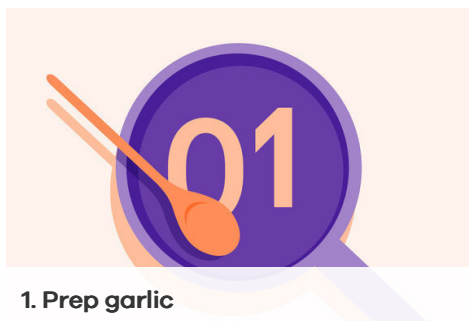
- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

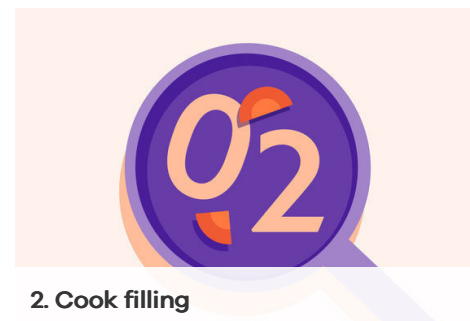
Calories 740kcal, Fat 29g, Carbs 100g, Protein 29g



### 1. Prep garlic

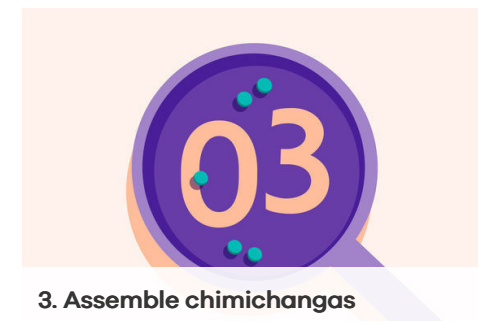
Preheat oven to 425°F with a rimmed baking sheet placed on a rack in the upper third.

Finely chop 2 **teaspoons garlic**.



### 2. Cook filling

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **beans and their liquid**, 2½ **teaspoons taco seasoning**, and 1 **teaspoon vinegar**; bring to a simmer. Add **corn** and cook, stirring occasionally, until liquid is mostly evaporated, 1–2 minutes; season to taste with **salt** and **pepper**.



### 3. Assemble chimichangas

Place **tortillas** on a work surface; spoon **filling** onto the center of each, spreading into a 3-inch square. Sprinkle **cheese** over top. Fold sides of tortillas over filling, then tightly roll up into cylinders, like a burrito.



### 4. Bake chimichangas

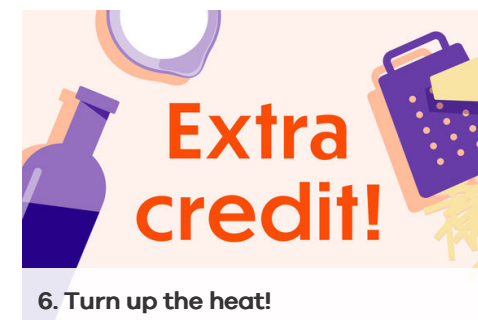
Carefully drizzle preheated baking sheet with **oil**. Add **chimichangas**, seam-side down; brush tops and sides with **oil**. Bake on upper oven rack until golden and crisp, 13–15 minutes.



### 5. Finish & serve

In a small bowl, season **all of the guacamole** to taste with **salt** and **pepper**. Cut **chimichangas** in half on an angle, if desired.

Serve **black bean and corn chimichangas** with **guacamole** on the side for dipping. Enjoy!



### 6. Turn up the heat!

Add sliced pickled jalapeños or a shake of your favorite hot sauce. Whatever your spice-loving-heart desires.