

MARLEY SPOON



Oven-Fried Veggie Chimichangas

with Avocado Crema & Salsa

 30-40min  2 Servings

Chimichangas are the cooler, more fun to say, closely related cousin of the burrito. This vegetarian version is packed with sweet corn, protein-rich black beans, taco seasoning, scallions, and melted cheese. A fresh salsa, full of ripe tomatoes, and avocado crema, made from creamy guacamole and sour cream, are served alongside as the perfect companion to the crispy oven-fried flour tortilla.

What we send

- garlic (use 2 large cloves)
- 2 oz roasted red peppers
- 1 can black beans
- taco seasoning (use 2½ tsp)
- 5 oz corn
- 4 (8-inch) flour tortillas ¹
- 2 plum tomatoes
- 2 oz guacamole
- 1 pkt sour cream ⁷
- ¾ oz cheddar ⁷

What you need

- neutral oil, such as vegetable
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- box grater
- medium 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 930kcal, Fat 43g, Carbs 97g, Protein 32g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third; place a rimmed baking sheet in oven to preheat. Peel and finely chop **2 teaspoons garlic**. Coarsely chop **roasted peppers**. Coarsely crumble, or grate **all of the cheese** on the large holes of a box grater.



4. Bake chimichangas

Carefully drizzle **oil** on preheated baking sheet. Place **chimichangas**, seam-sides down onto baking sheet and brush tops and sides of chimichangas with **oil**. Bake on upper oven rack until golden and crisp, 13-15 minutes (watch closely, as ovens vary).



2. Cook beans

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **1 teaspoon of the garlic**; cook, stirring, until fragrant, 30 seconds. Add **beans and their liquid**, **2½ teaspoons of the taco seasoning**, and **1 teaspoon vinegar**. Bring to a boil. Cook, stirring, until liquid is mostly evaporated, about 3 minutes. Stir in **corn** and **peppers**; season with **salt** and **pepper**.



5. Make salsa

Meanwhile, quarter **tomatoes** lengthwise, then cut into ½-inch pieces. Transfer to a small bowl, stir in **remaining chopped garlic**, **1 tablespoon oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



3. Form chimichangas

Place **tortillas** on a work surface; mound filling in the center of each tortilla and spread into a 5-inch square. Top with **cheese**. Fold tortilla sides over filling, then tightly roll up like a burrito.



6. Make crema & serve

In a small bowl, stir to combine **guacamole** and **sour cream**; season to taste with **salt** and **pepper**. Serve **chimichangas** with **avocado crema** and **salsa** alongside. Enjoy!