



## Take-Out Style: Black Bean & Corn Chimichanga

with Pico de Gallo & Sour Cream



30-40min



2 Servings

Chimichangas are the cooler, more fun to say, closely related cousin of the burrito. This vegetarian version is full of sweet corn, protein-rich black beans, taco seasoning, scallions, and melted cheddar cheese. A fresh pico de gallo salsa, full of fresh tomatoes, garlic, scallions, and tangy fresh lime juice, is served alongside with sour cream to cut through the richness of the crispy fried flour tortilla.



## What we send

- 3 oz scallions
- 1 lime
- 4 oz cheddar <sup>7</sup>
- ¼ oz taco seasoning
- 1 can black beans
- 5 oz corn
- 2 plum tomatoes
- garlic
- 6 (8-inch) flour tortillas (use 4) <sup>1</sup>
- 2 pkts sour cream <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium skillet
- box grater or microplane

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

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

### Nutrition per serving

Calories 880kcal, Fat 53g, Carbs 82g, Proteins 39g



### 1. Prep ingredients

Trim **scallions**, then thinly slice, keeping dark greens separate. Coarsely chop or grate **cheddar**, if necessary. Squeeze **1 tablespoon lime juice** into a medium bowl.



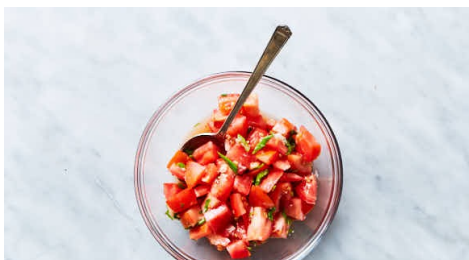
### 2. Cook aromatics

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **scallion whites and light greens** and cook, stirring, until softened, about 2 minutes. Add **all of the taco seasoning** and cook, stirring, until fragrant, about 30 seconds.



### 3. Add beans & corn

Add **beans and their liquid**. Bring to a simmer, and cook, stirring occasionally, until thickened and liquid is evaporated, about 4 minutes. Remove from heat and stir in **corn** and **all but 2 tablespoons of the scallion dark greens** (reserve rest for step 4). Season to taste with **salt** and **pepper**. Set aside to cool slightly.



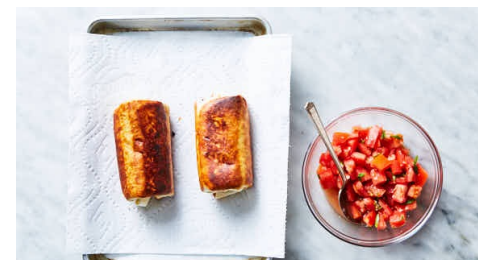
### 4. Make pico de gallo

Chop **tomatoes** into ½-inch pieces. Finely grate **1 large garlic clove**. To the bowl with the **lime juice**, add **tomatoes, grated garlic** and **reserved scallion dark greens**. Season to taste with **salt** and **pepper** and stir to combine.



### 5. Fill chimichangas

Place **4 of the tortillas** on a work surface (save rest for own use). Divide **bean mixture** evenly among tortillas and spread to a 5-inch square in the center of each. Top with **cheese**, then fold in sides of each tortilla and tightly roll up into a cylinder, like a burrito. Rinse and dry skillet. Heat **⅓ inch oil** in same skillet over medium-high until shimmering.



### 6. Fry chimichangas & serve

Add **chimichangas** to **oil**, seam side down. Immediately reduce heat and fry over medium, turning occasionally, until browned all over, 5-7 minutes. If seam comes apart after turning, position rolls close enough so they help each other stay closed. Transfer, seam side down, to a paper towel. Halve **chimichangas** and serve with **pico de gallo** and **sour cream**. Enjoy!