

DINNERLY



Beef & Corn Chimichanga with Mexican Taco Sauce

 20-30min  2 Servings

Chimichangas are just as fun to eat as they are to say. Trust us. Especially this one. Floury tortillas are wrapped around a savory filling of grass-fed beef, sweet corn, and melted cheddar cheese. Wrapped like a burrito, but then lightly pan fried, they are transformed into crispy chimichangas and served with a spiced dipping sauce. We've got you covered!

WHAT WE SEND

- corn
- turkey broth concentrate
- grass-fed ground beef
- garlic
- taco seasoning spice

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- box grater
- medium skillet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Energy 850.0kcal, Fat 53.0g, Proteins 36.0g, Carbs 60.0g



1. Make taco sauce

Peel and finely chop **2 large garlic cloves**. Heat **1 tablespoon oil** and **half of the garlic** in a small saucepan over medium until sizzling, about 1 minute. Add **2¼ teaspoons taco seasoning** and **1 tablespoon flour**; cook, whisking, 1 minute. Whisk in **1 cup water** and **broth concentrate**. Bring to a boil; cook until reduced to ½ cup, 4–5 minutes. Cover to keep warm.



2. Prepare filling

Coarsely grate **cheese**, or cut into very small pieces. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **ground beef**, **½ teaspoon salt**, and **a few grinds pepper**. Cook, breaking up beef with a spoon, until browned and no longer pink, 3–4 minutes. Add **corn** and **remaining garlic** and cook, about 2 minutes. Off heat, stir in **2 tablespoons taco sauce**.



3. Fill tortillas

Place **tortillas** on a work surface and mound filling in the center of each tortilla. Spread filling to a 5-inch square. Top 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 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-lined cutting board. Sprinkle lightly with **salt**.



5. Slice & serve

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



6. Guac and roll!

Make your own guac to dollop on top of each bite! Mash up ripe avocados, season with salt, and add a few squeezes of lime juice, chopped red onion and cilantro. Or make it your way!