

SKU1728 hero2

## Black Bean & Corn Chimichanga

with Pico de Gallo & Sour Cream



30-40min



4 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 to cut through the richness of the crispy fried flour tortilla. C...

## What we send

- plum tomatoes
- garlic
- taco seasoning
- lime
- scallions
- canned black beans
- corn

## What you need

- kosher salt & ground pepper

## Tools

- box grater

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

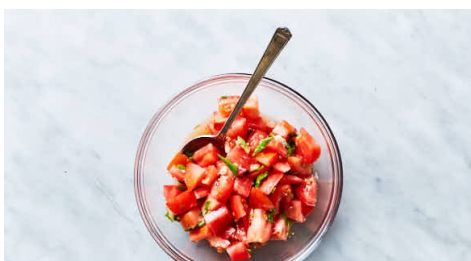
## Nutrition per serving

Calories 800.0kcal, Fat 36.0g, Proteins 29.0g, Carbs 96.0g



### 1. Prep ingredients

Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Coarsely grate **cheddar**. Squeeze **2 tablespoons lime juice** into a medium bowl.



### 4. Make pico de gallo

Chop **tomatoes** into ½-inch pieces. Peel and finely grate **1 large garlic clove**. To the bowl with the **lime juice**, add tomatoes, garlic and **remaining scallion greens**. Stir together and season to taste with **salt and pepper**.



### 2. Cook aromatics

Heat **2 tablespoons oil** in a large 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 30 seconds.



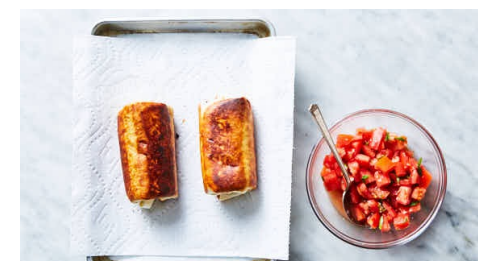
### 5. Fill chimichangas

Place **tortillas** on a work surface and mound filling in the centers. 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. Heat **½-inch oil** in same skillet over medium-high until shimmering.



### 3. Add beans & corn

Add **beans and their liquid**. Bring to a simmer and cook, stirring occasionally, until thickened and liquid is evaporated, about 8 minutes. Remove from heat and stir in **corn** and **all but ¼ cup remaining scallions** (save rest for step 4). Season to taste with **salt and pepper**. Set aside to cool slightly.



### 6. Fry chimichangas & serve

Add **chimichangas** to **oil**, seam side-down. Immediately reduce heat and fry over medium, turning occasionally, until browned all over, 7-10 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!