



Beef and Corn Chimichanga

with Queso and Chopped Salad

Family 35 Minutes



Ground Beef



Mexican Seasoning



Flour Tortillas
12-inch



Corn Kernels



Garlic



Spring Mix



Cheddar Cheese,
shredded



Roma Tomato



Green Onions



Tomato Sauce



Lime

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO CHIMICHANGA

We're skipping the deep fryer for a healthier oven-baked version of this Tex-Mex classic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, garlic press

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mexican Seasoning	1 tbsp	2 tbsp
Flour Tortillas 12-inch	2	4
Corn Kernels	56 g	113 g
Garlic	6 g	12 g
Spring Mix	56 g	113 g
Cheddar Cheese, shredded	½ cup	1 cup
Roma Tomato	80 g	160 g
Green Onions	2	2
Tomato Sauce	2 tbsp	4 tbsp
Lime	1	1
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1 Prep

Thinly slice the **green onions**. Cut **tomatoes** into ¼-inch pieces. Juice the **lime**. Peel, then mince or grate the **garlic**.



4 Bake chimichangas

Sprinkle **¼ cup cheese** over **each chimichanga**. Bake, in the **middle** of the oven, until **cheese** has completely melted, 4-5 min.



2 Make filling

Heat a large non-stick pan over medium-high heat. When hot add **½ tbsp oil** (dbl for 4 ppl), then the **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 3-4 min. ** Season with **salt** and **pepper**. Add the **Mexican seasoning, tomato sauce** and **garlic**. Cook until fragrant, 1 min. Add the **half the tomatoes, corn** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until slightly thickened, 2-3 min. Remove from heat.



5 Make salad

While the **chimichangas** bake, whisk **1 tbsp lime juice, 2 tbsp oil** and **½ tsp sugar** (dbl all for 4ppl) in a large bowl. Add the **spring mix, remaining tomatoes** and **half the green onions**. Stir to coat with the **dressing**. Season with **salt** and **pepper**.



3 Assemble and bake

Line a baking sheet with parchment paper. Place the **tortillas** on a clean surface. Equally divide the **beef mixture** in the centre of **each tortilla**. Working with **one tortilla** at a time, fold the sides in, then roll up to close. Place, seam side down, on the prepared baking sheet. Repeat with the **remaining tortillas**.



6 Finish and serve

Divide the **beef chimichangas** between plates. Top with the **remaining green onions**. Serve the **salad** on the side.

Dinner Solved!