



Product Spotlight: Avocado

Did you know? Avocados don't ripen on the tree. They only begin to soften once they've been picked, which is why they can go from firm to perfectly creamy on your kitchen bench!



Mushroom Chimichangas

with Guacamole and Lime Sour Cream

Button mushrooms, brown rice and quinoa sautéed with smoky spices in a crispy pan-fried burrito, served with guacamole, a zingy lime sour cream drizzle and fresh jalapeño.



30 minutes



2 servings



Vegetarian

Spice it up!

*Make a jalapeño cream for extra spice!
Roughly chop jalapeño. Use a stick mixer to blend with lime zest and sour cream to a smooth consistency.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	32g	120g

FROM YOUR BOX

BROWN ONION	1
BUTTON MUSHROOMS	150g
TOMATO PASTE	1 sachet
PRE-COOKED RICE & QUINOA	1 sachet
LIME	1
SOUR CREAM	1 tub
AVOCADO	1
TOMATO	1
WRAPS	8-pack
JALAPEÑO	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground coriander

KEY UTENSILS

large frypan

NOTES

Add a diced shallot, a crushed garlic clove and finely chopped herbs such as coriander or parsley to your guacamole.

No gluten option - wraps are replaced with GF wraps.



Scan the QR code to
submit a Google review!



1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice **onion** and **mushrooms**. Add to pan as you go. Sauté for 6 minutes until **onion** softens. Add **tomato paste**, **2 tsp smoked paprika** and **2 tsp coriander**. Mix to combine.



2. ADD THE RICE & QUINOA

Add **rice & quinoa mix** to frypan along with **1/2 cup water**. Cook, stirring, for 5 minutes to warm through. Season to taste with **salt and pepper**. Remove from heat.



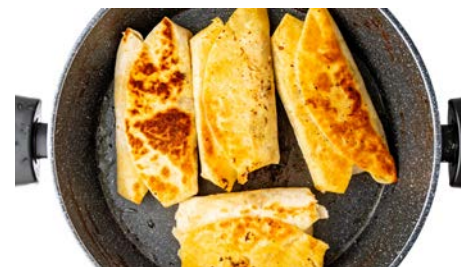
3. PREPARE THE SOUR CREAM

Zest lime (reserve remaining for step 4). Add **zest** to a bowl with **sour cream**, **1 tbsp water**, **salt and pepper**. Mix to combine (see cover page).



4. MAKE THE GUACAMOLE

Dice **avocado**. Add to a bowl along with **juice from 1/2 lime** (wedge remaining and set aside). Mash **avocado** with a fork. Dice and add **tomato**. Season with **salt and pepper** and mix to combine (see notes).



5. MAKE THE CHIMICHANGAS

Lay **4 wraps** out on a clean bench. Spoon in even amounts of **filling**. Wipe pan clean and reheat over medium-high heat with **oil**. Fold **wraps** to secure and place sealed-side down in pan. Cook for 1-2 minutes each side until golden and crispy.



6. FINISH AND SERVE

Slice **jalapeño**.

Cut **chimichangas** into thirds. Add to a platter and drizzle over **sour cream**. Serve with **guacamole**, extra **sour cream**, **lime wedges** and **jalapeño**.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

