



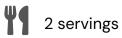


# **Mushroom Chimichangas**

# with Guacamole and Lime Sour Cream

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







# 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

60g 31g

119g

#### **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
томато	1
WRAPS	8-pack
JALAPENO	1

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

large frypan

#### **NOTES**

Scan the QR code in the step photo to watch us make this meal!

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 paprika and 2 tsp coriander. Mix to combine (see notes).



#### 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.



#### 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 tomato and add. Season with **salt and pepper** and mix to combine (see notes).



## **5. MAKE THE CHIMICHANGAS**

Lay wraps out on a clean bench. Spoon even amounts of filling into wraps. 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 0481 072 599 or send an email to hello@dinnertwist.com.au



