



Chocolate Chimichangas With Raspberry Sauce

READY IN



15 min.

SERVINGS



6

CALORIES



799 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 6 10-inch burrito-size flour tortillas ()
- 6 servings garnishes: chocolate shaved
- 9.3 oz milk chocolate candy bars
- 6 servings raspberry sauce
- 6 servings whipped cream
- 6 servings vegetable oil

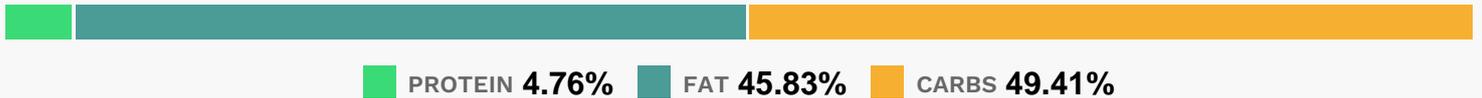
Equipment

- frying pan
- baking sheet
- paper towels
- tongs

Directions

- Place 1 candy bar just below center of 1 tortilla. Fold bottom of tortilla up and over candy bar just until partially covered. Fold left and right sides of tortilla over; roll up, and place, seam side down, on a baking sheet. Repeat procedure with remaining candy bars and tortillas. Freeze 20 minutes.
- Pour oil to depth of 1 inch into a large skillet; heat to 37
- Place 2 tortillas, seam sides down, in hot oil, gently pressing with tongs for a few seconds to seal. Fry tortillas 2 to 3 minutes on each side or until golden brown. Repeat procedure with remaining tortillas.
- Drain on paper towels.
- Serve with Raspberry Sauce and vanilla ice cream.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:30.03, Glycemic Load:30.65, Inflammation Score:-6, Nutrition Score:16.034347694853%

Nutrients (% of daily need)

Calories: 798.95kcal (39.95%), Fat: 42.26g (65.02%), Saturated Fat: 17.69g (110.54%), Carbohydrates: 102.49g (34.16%), Net Carbohydrates: 96.85g (35.22%), Sugar: 50.14g (55.71%), Cholesterol: 29.04mg (9.68%), Sodium: 583.17mg (25.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 29.66mg (9.89%), Protein: 9.88g (19.76%), Vitamin K: 34.08µg (32.46%), Manganese: 0.64mg (31.83%), Phosphorus: 281.46mg (28.15%), Vitamin B2: 0.47mg (27.81%), Selenium: 18.36µg (26.23%), Vitamin B1: 0.39mg (26.16%), Fiber: 5.65g (22.6%), Iron: 3.95mg (21.94%), Calcium: 199.75mg (19.97%), Magnesium: 76.94mg (19.24%), Folate: 72.73µg (18.18%), Copper: 0.36mg (17.91%), Vitamin B3: 3.53mg (17.66%), Potassium: 368.55mg (10.53%), Zinc: 1.52mg (10.16%), Vitamin E: 1.5mg (9.99%), Vitamin C: 5.6mg (6.79%), Vitamin A: 284.7IU (5.69%), Vitamin B5: 0.55mg (5.48%), Vitamin B6: 0.1mg (4.84%),

Vitamin B12: 0.26µg (4.29%)