

# MARLEY SPOON



## Deluxe Impossible Cheeseburger Tacos

with Special Sauce & Pickles



ca. 20min



2 Servings

We're combining two of our favorite comfort foods, tacos and burgers, into one irresistible fusion meal. These deluxe tacos feature Impossible patties sautéed with sweet onions and topped with melted cheese. It's the perfect filling for warm flour tortillas. We top these out-of-the-box tacos with shredded lettuce, tomatoes, pickles, a drizzle of a homemade burger-style sauce, and of course, toasted sesame seeds!

## What we send

- 1 plum tomato
- 1 romaine heart
- 3¼ oz dill pickles
- 1 red onion
- 1 oz mayonnaise <sup>1,2</sup>
- ½ lb pkg Impossible patties <sup>2</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 2 oz shredded cheddar-jack blend <sup>5</sup>
- ¼ oz pkt toasted sesame seeds <sup>6</sup>

## What you need

- ketchup
- kosher salt & ground pepper
- neutral oil

## Tools

- medium skillet
- microwave

## Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

## Allergens

Egg (1), Soy (2), Wheat (3), Fish (4), Milk (5), Sesame (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 44g, Carbs 82g, Protein 39g



### 1. Prep ingredients

Thinly slice **tomato**. Separate **lettuce leaves** (halve crosswise, if large); discard stem end. Finely chop **pickles**. Halve **onion** lengthwise, then thinly slice half of the onion (save rest for own use).



### 4. Warm tortillas

Meanwhile, wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through.



### 2. Make special sauce

In a small bowl, stir to combine **mayonnaise**, **all but 1 tablespoon of the chopped pickles** (reserve remaining pickles for serving), and **2 tablespoons ketchup**. Season to taste with **salt** and **pepper**.



### 5. Finish filling

Add **Worcestershire sauce** to skillet with **plant-based ground**. Cook, stirring, until thickened and glossy, about 1 minute. Reduce heat to medium-low. Sprinkle **shredded cheddar-jack blend** over plant-based ground, then cover and cook, undisturbed, until cheese is melted, about 1 minute more.



### 3. Cook plant-based ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **Impossible patties** and **half of the sliced onions**; cook, breaking ground up into large pieces, until well browned, 3-5 minutes.



### 6. Finish & serve

Fill **tortillas** with **filling mixture**, then top with **lettuce**, **tomatoes**, and **remaining onions**. Drizzle with **special sauce**. Garnish with **sesame seeds** and **reserved pickles**. Enjoy!