



Plant-Based Ground Lettuce Wraps

with Fresh Salsa & Lime Crema



30min



2 Servings

| This version of the recipe is customized with plant-based ground.

What we send

- 2 scallions
- 1 poblano pepper
- 2 limes
- 1 plum tomato
- 1 romaine heart
- ½ lb pkg plant-based ground ^{1,6,15}
- ¼ oz taco seasoning
- 1 oz sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷

What you need

- garlic
- olive oil
- kosher salt & ground pepper

Tools

- medium skillet

Cooking tip

Before cutting the limes, place on a flat surface. Roll a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 42g, Carbs 14g, Protein 38g



1. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.

Finely chop **1½ teaspoons garlic**.

Halve **poblano**, discard stem and seeds, then cut into ¼-inch pieces.



2. Make salsa

Squeeze **2 tablespoons lime juice** into a small bowl; cut any remaining lime into wedges. Halve **tomato**, then cut into ¼-inch pieces.

In a 2nd small bowl, toss to combine **tomatoes, half of the scallion dark greens, 1½ tablespoons of the lime juice, ½ teaspoon of the chopped garlic, and 1 tablespoon oil**. Season to taste with **salt** and **pepper**.



3. Prep lettuce

Rinse and gently pat dry **6 romaine leaves**; wrap in a damp towel and reserve for step 6.



4. Cook plant-based ground

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **scallion whites and light greens, poblanos, and remaining chopped garlic**; cook, stirring, until fragrant and softened, 2-3 minutes. Add **ground, 2¼ teaspoons taco seasoning, and 2 tablespoons water**. Cook, breaking up into large pieces, until browned and cooked through, 3-4 minutes. Season to taste with **salt**.



5. Make lime crema

Meanwhile, in a small bowl, whisk to combine **sour cream** and **remaining lime juice**. Season to taste with **salt** and **pepper**.



6. Assemble & serve

Place **lettuce leaves** on plates. Spoon **plant-based ground** onto lettuce and top with **some of the shredded cheese** and **salsa**. Drizzle **crema** on top, and sprinkle **remaining scallion darks greens** over. Serve **remaining salsa** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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