



Fast! Plant-Based Ground Tacos

with Salsa, Sour Cream & Crisp Salad



ca. 20min



2 Servings

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

What we send

- 1 lime
- ¼ oz Tex-Mex spice blend
- 1 romaine heart
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ½ lb pkg plant-based ground ^{1,6,15}
- 1 oz pumpkin seeds
- 4 oz salsa
- 1 oz sour cream ⁷

What you need

- garlic
- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- medium nonstick skillet

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 860kcal, Fat 56g, Carbs 58g, Protein 33g



1. Prep sauce

Finely chop **1½ teaspoons garlic**. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. To bowl with **lime juice**, add **all of the Tex-Mex spice, 1 tablespoon oil, 1 teaspoon of the chopped garlic, and a pinch each of salt and pepper**; stir to combine. Reserve sauce for step 4.



4. Cook plant-based ground

Heat **1 tablespoon oil** in same skillet over high. Add **plant-based ground**, breaking up into pieces with a spoon. Cook, stirring once or twice, until browned all over and cooked through, 3-5 minutes. Add **reserved sauce**, stirring gently, until coated, about 1 minute more.



2. Prep salad & dressing

Halve **lettuce** lengthwise, then thinly slice crosswise into ribbons, discarding stem end. Coarsely chop **cilantro leaves and tender stems**. In a medium bowl, whisk to combine **remaining chopped garlic, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**. Set dressing and lettuce aside until step 5.



5. Make salad & tacos

Add **pepitas, lettuce**, and **half of the chopped cilantro** to bowl with **dressing**, tossing to combine. Season to taste with **salt and pepper**.

Fill **tortillas** with **plant-based ground**, then top with **salsa, sour cream**, and **remaining chopped cilantro**. Serve with **salad** alongside. Pass any **lime wedges** at the table for squeezing over top.



3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time, and cook until warmed and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil to keep warm. Repeat with remaining tortillas.



6. Serve

Enjoy!