



Plant-Based Ground Chorizo Chili Enchiladas

with Salsa Cruda



30-40min



2 Servings

Taco Tuesday gets a lot of love, but we're here for enchiladas every day! This one-skillet supper is full of warming chili chorizo spice, plant-based ground and green bell peppers. The savory filling is perfect for filling flour tortillas. We top it off with mild red enchilada sauce and melted cheese. Homemade fresh plum tomato salsa and a drizzle of sour cream turn this dish into a party on the plate!

What we send

- 1 green bell pepper
- garlic
- 1 plum tomato
- ¼ oz fresh cilantro
- 1 oz sour cream ⁷
- 2 (4 oz) red enchilada sauce
- ½ lb pkg Impossible patties ⁶
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷

What you need

- red wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil
- kosher salt & ground pepper

Tools

- medium ovenproof skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 43g, Carbs 79g, Protein 38g



1. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice crosswise into strips.

Finely chop **1 teaspoon garlic**. Cut **tomato** into ¼-inch pieces.

Pick **cilantro leaves** from **stems**; keep leaves whole and finely chop stems.



4. Make sauce

Reduce skillet heat to medium; add **½ cup of the enchilada sauce**. Bring to a simmer, scraping up any browned bits from the bottom. Remove from heat.



2. Make toppings

In a small bowl, stir together **tomatoes**, **cilantro stems**, **2 teaspoons vinegar**, **1 teaspoon oil**, and season to taste with **salt** and **pepper**.

In a 2nd small bowl, stir together **sour cream** with **1 tablespoon water**; season to taste with **salt** and **pepper**. Set both bowls aside until step 6.

In a measuring cup, combine **all of the enchilada sauce** with **¾ cup water**.



5. Assemble enchiladas

Preheat broiler with a rack in the upper third. Divide **filling** evenly among **tortillas**; roll up and place in skillet, seam side down. Pour **remaining enchilada sauce** over tortillas, then sprinkle with **cheddar-jack blend**. Broil on top oven rack until cheese is melted and sauce is bubbling, 2-5 minutes (watch closely as broilers vary).



3. Cook filling

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers**, **plant-based ground**, **salt**, and **pepper**. Cook, stirring, until peppers are softened and ground is browned, 7-8 minutes.

Add **garlic** and **half to all of the chorizo chili spice** (depending on heat preference); cook until fragrant, 30 seconds. Transfer to a bowl.



6. Garnish & serve

Remove **enchiladas** from oven. Drizzle with **sour cream** and garnish with **whole cilantro leaves** and **tomato salsa**. Enjoy!