



Vegan Mushroom & Veggie Ground Tacos

with Guacamole & Cashew Lime Crema



40min



2 Servings

Taco night and vegan night can now be one nutritiously delicious night! This recipe has a couple tricks up its sleeve to deliver big flavor, like a savory taco-spiced mushroom onion, and Actual Veggies™ black burger filling that won't have you missing meat. But the real star of the show is the "crema"—soaked cashews blend together with lime, onion, and cilantro, and transform into this dairy-free creamy concoction.

What we send

- 2 (1 oz) salted cashews ¹⁵
- 6 (6-inch) corn tortillas
- 1 bell pepper
- ½ lb mushrooms
- 2 oz shiitake mushrooms
- 1 yellow onion
- 1 lime
- ¼ oz fresh cilantro
- Actual Veggies® black burger
- ¼ oz taco seasoning
- 2 oz guacamole

What you need

- 5 Tbsp neutral oil
- distilled white vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper

Tools

- medium nonstick skillet
- microplane or grater
- blender

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 53g, Carbs 118g, Protein 24g



1. Warm tortillas

In a small bowl, combine **cashews** and **¼ cup water**; set aside to soften.

Heat a medium nonstick skillet over high. Add **1 tortilla** at a time and toast until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm (or wrap tortillas in foil and place in a 350°F oven until warmed through, 10-15 minutes). Reserve skillet for step 4.



4. Prep peppers & cook onion

In a medium bowl, whisk to combine **¼ cup water**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **1 teaspoon salt**. Add **bell peppers** and toss to coat. Set aside to pickle until ready to serve.

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 5-7 minutes.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces. Thinly slice **all of the mushrooms**. Halve and thinly slice **onion**; coarsely chop **2 teaspoons of the sliced onions**.

Zest **half of the lime**, then cut into 8 wedges. Pick **cilantro leaves** from **stems**; coarsely chop stems.



5. Cook veggie ground

Add **1 tablespoon oil**, **mushrooms**, and **Actual Veggies™ patties** to skillet; cook, stirring occasionally and breaking up veggie ground, until mushrooms are softened and veggie ground is browned, 6-9 minutes. Add **all of the taco seasoning** and cook, stirring constantly, until fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



3. Make crema

In the bowl of a blender, combine **cashews** and **soaking water**, **cilantro stems**, **lime zest**, **chopped onions**, **juice from 2 lime wedges**, **3 tablespoons oil**, **½ teaspoon vinegar**, and **¼ teaspoon each of sugar and salt**. Blend on high speed until smooth and creamy, scraping down sides as needed. Season to taste with **salt** and **pepper**.



6. Assemble & serve

Divide **veggie ground and mushroom filling** among **tortillas**. Top with **guacamole**, **pickled peppers**, **some of the cashew lime crema**, and **cilantro leaves**.

Serve **vegan mushroom tacos** with **remaining crema** and **lime wedges** alongside. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**