



Fast! Impossible Ground Burrito Bowl

with Roasted Corn & Guacamole



20-30min



2 Servings

We mix plant-based ground with taco seasoning and cook them until brown and crispy alongside charred corn and sliced onions. Fresh tomatoes and lettuce add cool, crisp bites over steamy jasmine rice, while shredded cheese and ready-made guacamole finish off this satisfying meal.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 5 oz corn
- ½ lb pkg Impossible patties ⁶
- 2 (¼ oz) taco seasoning
- 1 plum tomato
- 1 Gotham Greens lettuce with roots
- ¼ oz fresh cilantro
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 860kcal, Fat 34g, Carbs 103g, Protein 37g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

Halve and thinly slice **all of the onion**.



2. Char corn

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **corn** and cook without stirring until slightly charred, 2-3 minutes. Season with **salt**; stir and cook, 1 minute more. Transfer to a plate.



3. Cook plant-based ground

Heat **1 tablespoon oil** in same skillet over medium-high. Add **Impossible patties**, **taco seasoning**, and **⅔ of the onions**. Cook, breaking up ground into smaller pieces, until browned and onions are softened, 4-5 minutes.



4. Prep veggies

Meanwhile, halve **tomato** and coarsely chop. Halve **lettuce** lengthwise, then finely shred 1 half crosswise, discarding core (save rest for own use). Pick **cilantro leaves** from stems; discard stems. Finely chop **remaining onions**.



5. Arrange bowls

Fluff **rice** and divide between serving bowls. Top with **plant-based ground**, **corn**, **tomatoes**, **lettuce**, **shredded cheese**, and **chopped onions**. Dollop with **guacamole** and garnish with **cilantro leaves**.



6. Serve

Enjoy!