

# MARLEY SPOON



## Crispy Impossible Patty & Pepper Taquitos

with Garlic Crema & Fresh Cilantro



30-40min



2 Servings

Taquitos are basically crunchy tacos, rolled into neat little cylinders. For this oven-fried version, we fill flour tortillas with a mixture of taco spiced Impossible patties, peppers, and spinach, then top it with cheese before rolling and baking. The shape makes them perfect for dipping into garlicky sour cream. Fun to make and eat, this picky eater-proof meal is a dinner win-win situation.



## What we send

- ¼ oz fresh cilantro
- garlic
- 1 green bell pepper
- ½ lb pkg Impossible patties <sup>1</sup>
- ¼ oz taco seasoning
- 4 oz salsa
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 oz shredded cheddar-jack blend <sup>3</sup>
- 2 (1 oz) sour cream <sup>3</sup>
- 5 oz baby spinach

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 820kcal, Fat 43g, Carbs 75g, Protein 39g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Finely chop **cilantro leaves and stems**. Finely chop **2 teaspoons garlic**. Halve **pepper**, discard stem and seeds, then cut into ¼-inch pieces. Lightly **oil** a rimmed baking sheet.



### 4. Assemble taquitos

Place **tortillas** on a work surface. Use a slotted spoon to place **filling** on one half of each tortilla (about a heaping ¼ cup each). Top with **cheddar-jack cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos, seam side down, on prepared baking sheet.



### 2. Cook plant-based ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and season with **salt** and **pepper**. Cook, stirring, until peppers are crisp-tender, 3-4 minutes. Add **Impossible patties** and **all of the taco seasoning**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, about 4 minutes. Stir in **1 teaspoon of the chopped garlic**.



### 3. Finish filling

To skillet with **plant-based ground and peppers**, stir in **salsa, spinach**, and **half of the chopped cilantro**. Cover and cook until spinach is just wilted and plant ground is warmed through, 1-2 minutes. Uncover and stir to combine. Remove from heat and season to taste with **salt** and **pepper**.



### 5. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until lightly brown and crisp, about 15-17 minutes (watch closely as ovens vary).



### 6. Finish & serve

Stir to combine **all of the sour cream** and **remaining chopped garlic** in a small bowl. Slightly thin sour cream by stirring in **1 teaspoon water** as needed; season to taste with **salt** and **pepper**. Drizzle **taquitos** with **garlic crema** and garnish with **remaining cilantro**. Enjoy!