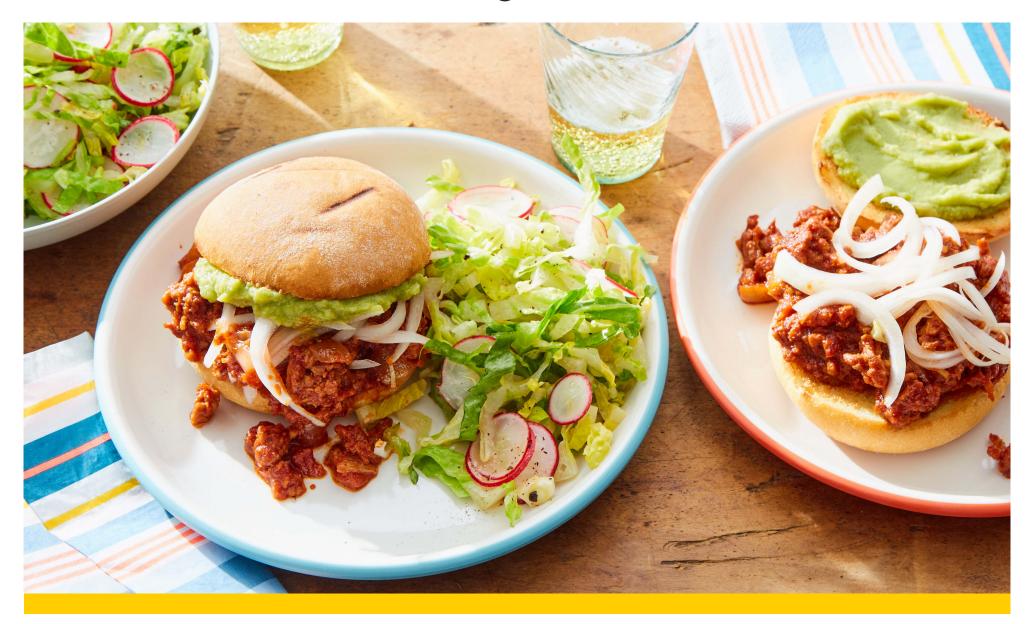
MARLEY SPOON



Impossible Tex-Mex Sloppy Joe

with Romaine Salad & Guacamole





Does a veggie Sloppy Joe sound too good to be true? We'll make you a believer! Crumbled Impossible patties simmer with taco spice, tomato sauce, and a pinch of sugar to render a sweet and savory base for this classic sandwich. Heaped onto toasted buns with tangy pickled onions and creamy guacamole, these Tex-Mex flavors are sure to satisfy.

What we send

- garlic
- 1 yellow onion
- 1 romaine heart
- 1 radish
- ½ lb pkg Impossible patties 1
- 2 (1/4 oz) taco seasoning
- 8 oz tomato sauce
- 2 potato buns ^{2,3,4}
- 2 oz guacamole

What you need

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

Tools

medium skillet

Allergens

Soy (1), Milk (2), Sesame (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 40g, Carbs 65g, Protein 31g



1. Prep ingredients

Finely chop 2 teaspoons garlic.

Halve **onion**; cut one half into ½-inch pieces, then thinly slice remaining half.

Thinly slice **lettuce**. Thinly slice **radish**.



2. Prep onions & dressing

In a small bowl, combine **sliced onions**, **1 teaspoon vinegar**, and **a pinch each of salt and sugar**. Set aside to pickle until step 6.

In a large bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**. Season **dressing** to taste with **salt** and **pepper**.



3. Sauté chopped onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and cook until softened and just starting to brown, 3–5 minutes. Reduce heat to medium.



4. Cook filling

Add Impossible patties and cook, breaking up into small pieces, until just starting to brown, 3-4 minutes. Stir in chopped garlic and taco seasoning; cook until fragrant, 30 seconds. Add tomato sauce, ¼ cup water, and ½ teaspoon sugar; bring to a simmer. Reduce heat to low. Season with salt and pepper. Cook until thickened and flavors meld, about 5 minutes.



5. Toast buns

Meanwhile, preheat broiler with a rack in the upper third.

Drizzle cut sides of **buns** with **oil**. Broil directly on upper oven rack until toasted, 2-3 minutes (watch closely as broilers vary).



6. Assemble & serve

Add **lettuce** and **radish** to bowl with **dressing**; toss to combine. Spoon **filling** onto **buns**. Top with **pickled onions** and **guacamole**.

Serve **sloppy joes** with **salad** alongside. Enjoy!