

DINNERLY



No Chop! Impossible Ground Tacos with Guac & Crema

 under 20min  2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these plant-based tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the Impossible patties, add enchilada sauce, warm the tortillas, and serve. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg Impossible patties⁶
- ¼ oz taco seasoning
- 4 oz red enchilada sauce
- 1 oz sour cream⁷
- 2 oz guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium 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 600kcal, Fat 36g, Carbs 48g, Protein 24g



1. Warm tortillas

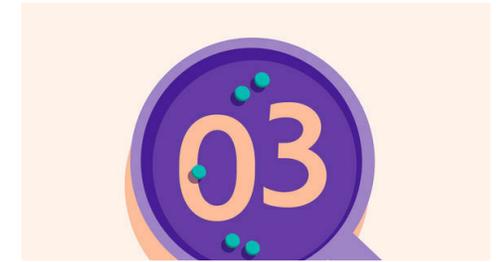
Heat a medium nonstick skillet over medium-high. Fill a medium bowl with **water**. Quickly dip **tortillas** in water, then toast in skillet until lightly browned in spots and warmed through, 20–30 seconds per side. Wrap in a clean kitchen towel as you go to keep warm until ready to serve.

(Or wrap tortillas in a damp paper towel and microwave until warmed through, 1–2 minutes.)



2. Cook plant-based ground

Heat **2 tablespoons oil** in same skillet over high. Add **Impossible patties**; cook, stirring occasionally and breaking up into smaller pieces, until well browned, 3–5 minutes. Stir in **taco seasoning**; cook until fragrant, about 30 seconds. Add **enchilada sauce** and **¼ cup water**. Bring to a boil over high heat, then simmer over medium heat until liquid is reduced by half, 3–5 minutes.



3. Season sour cream & serve

In a small bowl, stir to combine **sour cream** and **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Serve **warm tortillas** with **"beef" taco filling**, **sour cream**, and **guacamole**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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