



Cheesy Impossible Ground Enchiladas

with Mild Red Chili Sauce

 30min  2 Servings

Tomato paste is made by simmering tomatoes for hours until it forms a thick, concentrated paste. Here, we use it to add a rich depth of flavor to a quick red chili sauce for these cheesy plant-based enchiladas. The sauce coats flour tortillas, filled with melted cheddar cheese and crumbled Impossible patties, with extra cheese layered on top for a bubbly golden topping.

What we send

- 1 green bell pepper
- 2 scallions
- ¼ oz fresh cilantro
- ½ lb pkg Impossible patties ²
- 2 oz sautéed mirepoix
- 2 (¼ oz) taco seasoning
- 6 oz tomato paste
- 2 oz shredded cheddar-jack blend ¹
- 6 (6-inch) flour tortillas ^{2,3}

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- medium ovenproof skillet (preferably cast-iron)
- microwave

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 53g, Carbs 77g, Protein 38g



1. Prep veggies & cheese

Preheat oven to 450°F with a rack in the center. Halve **bell pepper**, remove stem and seeds, then cut into ½-inch pieces. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**.



4. Make red chili sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **3 tablespoons tomato paste** and **remaining taco seasoning**. Cook, stirring, until fragrant, about 1 minute. Add **1¼ cups water** and **½ teaspoon sugar**; bring to a boil. Simmer until sauce is slightly reduced, 1-2 minutes. Pour **all but ¼ cup of the sauce** into a liquid measuring cup.



2. Cook Impossible ground

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high until shimmering. Add **Impossible patties** and cook, breaking up into smaller pieces, until lightly browned and cooked through, 4-5 minutes. Season to taste with **salt** and **pepper**.



5. Assemble enchiladas

Stir **½ of the cheese** and **half each of the cilantro and scallions** into **plant ground filling**. Wrap **tortillas** in a kitchen towel and microwave to soften, 30-40 seconds. Place tortillas on a work surface. Spoon about **½ cup of the filling** onto each. Roll tightly (tortillas will be full) and place, seam side down, in skillet with **sauce**, tucking any extra filling into sides.



3. Cook veggies

To same skillet, add **peppers, mirepoix, 1 tablespoon oil**. Cover and cook over medium-high, stirring occasionally, until peppers are crisp-tender, 5-6 minutes. Stir in **half of the taco seasoning** and **2 tablespoons water**. Season to taste with **salt** and **pepper**. Transfer to a bowl to cool slightly.



6. Bake enchiladas & serve

Pour **¾ of the reserved sauce** over **enchiladas**. Bake on center oven rack until just bubbling, 12-15 minutes (watch closely). Remove from oven, then top **enchiladas** with **remaining sauce and cheese**. Bake on center oven rack until cheese is melted and browned in spots, 2-3 minutes (watch closely). Serve **enchiladas** with **remaining cilantro and scallions** sprinkled on top. Enjoy!