



Plant-Based: Meat-Free Soft Tacos

with Charred Corn & Guacamole



20-30min



2 Servings

We combine Meatless Monday and Taco Tuesday for a tasty plant-based meal you can enjoy any (every?!) night of the week. These tacos pack a flavorful punch, thanks to hearty plant-based ground protein and charred sweet corn. Served up in warm flour tortillas with creamy guacamole, lime marinated tomatoes, and baby spinach. Your taste buds will love every veggie-packed bite.

What we send

- garlic
- 1 plum tomato
- 1 lime
- 6 (6-inch) flour tortillas ¹
- 5 oz corn
- ¼ oz chorizo chili spice blend
- ½ lb pkg plant-based ground ^{1,6,15}
- ¼ oz fresh cilantro
- 3 oz baby spinach
- 2 oz guacamole

What you need

- kosher salt & ground pepper
- olive oil
- AP flour ¹

Tools

- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 38g, Carbs 65g, Proteins 33g



1. Marinate tomatoes

Finely chop **1 teaspoon garlic**. Core **tomato**, then finely chop. Squeeze **2 teaspoons lime juice** into a small bowl. Cut any remaining lime into wedges. To the small bowl with lime juice, stir to combine **tomatoes** and **¼ teaspoon of the garlic**. Season to taste with **salt** and **pepper**. Set aside to marinate until ready to serve.



2. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working in batches, add **tortillas** and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you toast remaining tortillas.



3. Char corn

Heat **2 teaspoons oil** in same skillet over medium-high. Add **corn** and cook, without stirring, until browned in spots, 2-3 minutes. Transfer to a bowl and set aside for step 5.



4. Brown plant-based ground

In a small bowl, combine **all of the chorizo chili spice blend** and **1 teaspoon flour**. Stir in **¼ cup water** until mixture is smooth. Heat **1 tablespoon oil** in same skillet over medium-high. Add **plant-based ground** and **remaining chopped garlic**; cook, breaking up larger pieces and stirring occasionally, until beginning to brown, 3-4 minutes.



5. Finish taco filling

Add **charred corn** and **chorizo chili sauce** to skillet with **plant-based ground**. Cook, stirring, until liquid is reduced by half, about 30 seconds. Season to taste with **salt** and **pepper**.



6. Assemble tacos & serve

Finely chop **cilantro leaves and stems**. Stir **half of the cilantro** into **marinated tomatoes**. In a medium bowl, toss to combine **spinach**, a **drizzle of oil**, a **pinch of salt**, and **juice from 1 lime wedge**. Serve **warm tortillas** filled with **taco filling**, **spinach**, **tomatoes**, **guacamole**, and **remaining cilantro** with **any lime wedges** on the side. Enjoy!