



## Fast! Deluxe Plant-Based Cheeseburger Tacos

with Special Sauce & Pickles



ca. 20min



2 Servings

We're combining two of our favorite comfort foods, tacos and burgers, into one irresistible fusion meal. These deluxe tacos feature plant-based ground sautéed with sweet onions and topped with melted cheese. It's the perfect filling for warm flour tortillas. We top these out-of-the-box tacos with shredded lettuce, tomatoes, pickles, a drizzle of a homemade burger-style sauce, and of course, toasted sesame seeds!

## What we send

- 1 plum tomato
- 1 romaine heart
- 3¼ oz dill pickles
- 1 red onion
- 1 oz mayonnaise <sup>3,6</sup>
- ½ lb pkg Impossible patties <sup>6</sup>
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## What you need

- ketchup
- kosher salt & ground pepper
- neutral oil

## Tools

- medium skillet
- microwave

## Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

## Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 44g, Carbs 82g, Protein 39g



### 1. Prep ingredients

Thinly slice **tomato**. Separate **lettuce leaves** (halve crosswise, if large); discard stem end. Finely chop **pickles**. Halve **onion** lengthwise, then thinly slice half of the onion (save rest for own use).



### 4. Warm tortillas

Meanwhile, wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through.



### 2. Make special sauce

In a small bowl, stir to combine **mayonnaise**, **all but 1 tablespoon of the chopped pickles** (reserve remaining pickles for serving), and **2 tablespoons ketchup**. Season to taste with **salt** and **pepper**.



### 5. Finish filling

Add **Worcestershire sauce** to skillet with **plant-based ground**. Cook, stirring, until thickened and glossy, about 1 minute. Reduce heat to medium-low. Sprinkle **shredded cheddar-jack blend** over plant-based ground, then cover and cook, undisturbed, until cheese is melted, about 1 minute more.



### 3. Cook plant-based ground

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based ground** and **half of the sliced onions**; cook, breaking ground up into large pieces, until well browned, 3-5 minutes.



### 6. Finish & serve

Fill **tortillas** with **filling mixture**, then top with **lettuce**, **tomatoes**, and **remaining onions**. Drizzle with **special sauce**. Garnish with **sesame seeds** and **reserved pickles**. Enjoy!