

# DINNERLY



## No Chop! Plant-Based "Beef" 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 plant-based ground "beef," 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 plant-based ground <sup>1,6,15</sup>
- ¼ oz taco seasoning
- 4 oz red enchilada sauce
- 1 oz sour cream <sup>7</sup>
- 2 oz guacamole

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

### TOOLS

- medium nonstick skillet

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 640kcal, Fat 36g, Carbs 51g, Protein 27g



#### 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 kitchen or 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 **plant-based ground**; 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** and with **sour cream** and **guacamole** over top. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!