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 require 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 [1,6,15]
- ¼ oz taco seasoning
- 4 oz red enchilada sauce
- 1 oz sour cream [7]
- 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.

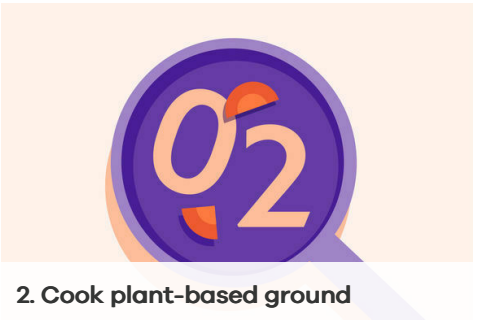
NUTRITION PER SERVING

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.)



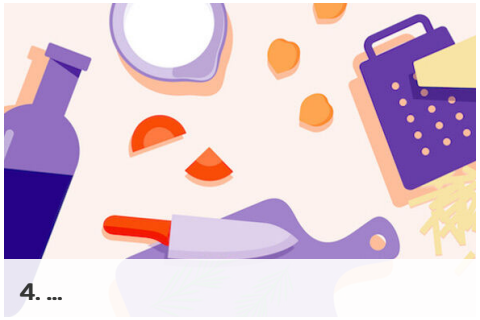
2. Cook plant-based ground

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

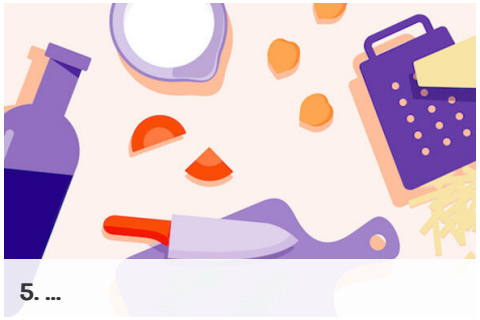
In a small bowl, stir to combine **sour cream** and **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

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



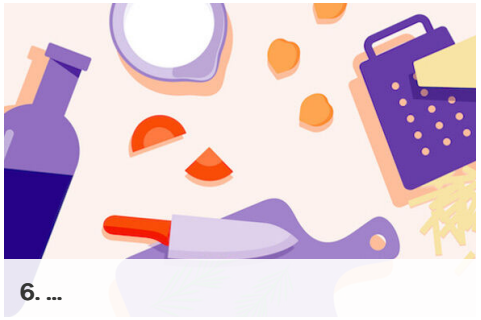
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!