



Vegetarian Tex-Mex Sloppy Joe

with Romaine Salad & Guacamole



20-30min



2 Servings

Does a veggie Sloppy Joe sound too good to be true? We'll make you a believer! Plant-based ground simmers with taco spice, tomato sauce, and a pinch of sugar to render a sweet and savory base for this classic sandwich. Heaped onto toasted buns with tangy pickled onions and creamy guacamole, these Tex-Mex flavors are sure to satisfy. A simple salad of crisp romaine and radishes strikes the perfect balance to this hearty meal.

What we send

- garlic
- 1 yellow onion
- 1 romaine heart
- 1 red radish
- ½ lb pkg plant-based ground ^{1,6,15}
- 2 (¼ oz) taco spice
- 8 oz tomato sauce
- 2 Martin's potato buns ^{1,7,11}
- 2 oz guacamole

What you need

- red wine vinegar (or apple cider vinegar) ¹⁷
- kosher salt & ground pepper
- sugar
- olive oil

Tools

- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 43g, Carbs 64g, Protein 34g



1. Prep ingredients

Finely chop **2 teaspoons garlic**.

Halve **onion**; cut one half into ½-inch pieces, then thinly slice remaining half.

Thinly slice **romaine**. Thinly slice **radish**.



4. Cook filling

Add **plant-based ground** and cook, breaking up into small pieces, until just starting to brown, 3-4 minutes. Stir in **chopped garlic** and **taco spice**; cook until fragrant, 30 seconds. Add **tomato sauce**, **¼ cup water**, and **½ teaspoon sugar**; bring to a simmer and reduce heat to low. Season with **salt** and **pepper**. Cook until thickened and flavors meld together, about 5 minutes.



2. Pickle sliced onions

In a small bowl, combine **sliced onions**, **1 teaspoon vinegar**, and **a pinch each of salt and sugar**. Set aside until step 6.

In a large bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**. Season dressing to taste with **salt** and **pepper**.



5. Toast buns

Meanwhile, preheat broiler with a rack in the upper third. Drizzle **cut sides of buns** with **oil**. Transfer directly to upper oven rack and cook until toasted, 2-3 minutes (watch closely as broilers vary and buns will burn quickly).



3. Sauté chopped onions

Heat **1 tablespoon oil** in a medium skillet over medium high. Add **chopped onions** and cook until softened and just starting to brown, 3-5 minutes. Reduce heat to medium.



6. Assemble & serve

Add **romaine** and **radish** to bowl with **dressing**; toss to combine. Spoon some of the **Tex-Mex Sloppy Joes** onto buns. Top with **pickled onions** and **guacamole**. Serve alongside **salad**. Enjoy!