

# DINNERLY



## Oven-Fried Taquitos with Plant-Based Ground, Salsa & Sour Cream

This version of the recipe is customized with plant-based ground.



30-40min



2 Servings

## WHAT WE SEND

- 2 scallions
- 1 plum tomato
- ½ lb pkg plant-based ground <sup>1,6,15</sup>
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 2 oz sour cream <sup>7</sup>

## WHAT YOU NEED

- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- neutral oil
- kosher salt & ground pepper
- 1 garlic

## TOOLS

- medium skillet
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 710kcal, Fat 37g, Carbs 66g, Protein 33g



### 1. Make salsa

Preheat oven to 425°F with a rack in the upper third. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **tomatoes** into ½-inch pieces. Finely chop ½ **teaspoon garlic**.

In a medium bowl, stir to combine **tomatoes, chopped garlic, 2 tablespoons scallion dark greens, and 1 teaspoon each of vinegar and oil**; season with **salt and pepper**.



### 2. Cook ground

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **plant-based ground and a pinch of salt**. Cook, breaking up into smaller pieces, until browned, 3–4 minutes. Add **scallion whites and light greens and taco seasoning**; cook, stirring, until fragrant, about 1 minute. Add ¼ **cup water** and simmer until liquid is almost evaporated, about 1 minute.



### 3. Assemble taquitos

Lightly **oil** a rimmed baking sheet. Place **tortillas** out on a work surface. Spoon **about 2 tablespoons of the filling** over one half of each tortilla; spread into a 4x1-inch rectangle. Starting at the filled side, tightly roll up each tortilla. Place seam side down on prepared baking sheet.



### 4. Bake taquitos

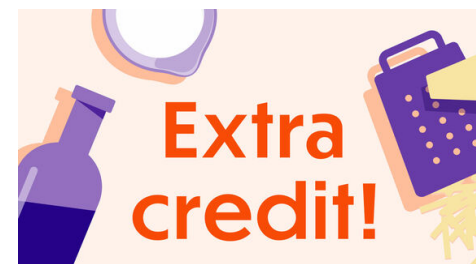
Brush tops and sides of **taquitos** generously with **oil**. Bake on upper oven rack until golden-brown and crisp, 10–15 minutes (watch closely as ovens vary).



### 5. Make sauce & serve

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt and pepper**.

Serve **taquitos** with **salsa and sour cream** spooned over top or on the side for dipping. Garnish with **remaining scallion dark greens**. Enjoy!



### 6. Guac & roll

Make some guacamole with ripe avocado, lime juice, chopped red onion, cilantro—however you like it!