



## Plant-Based Ground Lettuce Wraps

with Fresh Salsa & Lime Crema



30min



2 Servings

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

## What we send

- 2 scallions
- 1 poblano pepper
- 2 limes
- 1 plum tomato
- 1 romaine heart
- ½ lb pkg plant-based ground <sup>1,6,15</sup>
- ¼ oz taco seasoning
- 1 oz sour cream <sup>7</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- garlic
- olive oil
- kosher salt & ground pepper

## Tools

- medium skillet

## Cooking tip

Before cutting the limes, place on a flat surface. Roll a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

## 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 630kcal, Fat 42g, Carbs 14g, Protein 38g



### 1. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.

Finely chop **1½ teaspoons garlic**.

Halve **poblano**, discard stem and seeds, then cut into ¼-inch pieces.



### 4. Cook plant-based ground

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **scallion whites and light greens, poblanos, and remaining chopped garlic**; cook, stirring, until fragrant and softened, 2–3 minutes. Add **ground, 2¼ teaspoons taco seasoning, and 2 tablespoons water**. Cook, breaking up into large pieces, until browned and cooked through, 3–4 minutes. Season to taste with **salt**.



### 2. Make salsa

Squeeze **2 tablespoons lime juice** into a small bowl; cut any remaining lime into wedges. Halve **tomato**, then cut into ¼-inch pieces.

In a 2nd small bowl, toss to combine **tomatoes, half of the scallion dark greens, 1½ tablespoons of the lime juice, ½ teaspoon of the chopped garlic, and 1 tablespoon oil**. Season to taste with **salt and pepper**.



### 5. Make lime crema

Meanwhile, in a small bowl, whisk to combine **sour cream and remaining lime juice**. Season to taste with **salt and pepper**.



### 3. Prep lettuce

Rinse and gently pat dry **6 romaine leaves**; wrap in a damp towel and reserve for step 6.



### 6. Assemble & serve

Place **lettuce leaves** on plates. Spoon **plant-based ground** onto lettuce and top with **some of the shredded cheese and salsa**. Drizzle **crema** on top, and sprinkle **remaining scallion darks greens** over. Serve **remaining salsa** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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