



Plant-based Jerk Tacos

with Mango-Jalapeño Salsa



20-30min



2 Servings

Inspired by the Jamaican beef patty, these tacos are a playful spin on the spiced meat pastry. Mango, ground beef, jerk spice and tamari combine to create an irresistibly juicy base for the tacos. We spice up the tortillas by brushing with curry oil before folding over the jerk beef filling, then bake until warm and crisp. A refreshing salsa of mango, jalapeño, onions and cilantro is the perfect sidekick to these breezy tacos.

What we send

- 1 red onion
- ¼ oz fresh cilantro
- 1 mango
- 1 jalapeño chile
- ½ lb pkg plant-based ground ^{1,6,15}
- ¼ oz jerk seasoning ^{1,6}
- ½ oz tamari soy sauce ⁶
- ¼ oz curry powder
- 6 (6-inch) flour tortillas ^{1,6}
- 1 lime

What you need

- neutral oil
- distilled white vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper

Tools

- medium nonstick skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 42g, Carbs 99g,
Protein 35g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

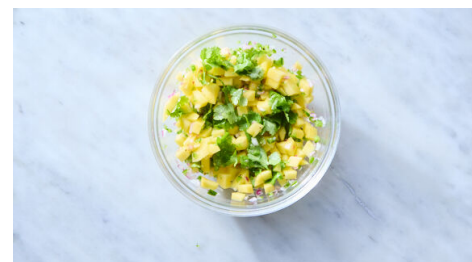
Halve and thinly slice **all of the onion**; finely chop 2 tablespoons. Pick **cilantro leaves** from **stems**; thinly slice stems. Cut skin from **mango**, then carefully cut fruit from pit. Discard pit and cut fruit into ¼-inch pieces. Halve **jalapeño**, remove stem and seeds, then finely chop half or all, depending on heat preference.



4. Assemble tacos

In a small bowl, combine **1 tablespoon oil** and **1 teaspoon curry powder**.

Lightly brush **one side of each tortilla** with **curry oil** and place oil-side down on a rimmed baking sheet. Divide **filling** evenly between tortillas, then fold into half moons.



2. Make mango salsa

In a medium bowl, combine **jalapeños, chopped onions, cilantro leaves, half of the mango, 2 teaspoons each of oil and water, 1 teaspoon vinegar**, and **¼ teaspoon sugar**. Season to taste with **salt** and **pepper**; set aside.



5. Bake tacos

Bake **tacos** on center oven rack until **filling** is warm and **tortillas** are browned in spots, flipping halfway through cooking time, 10-15 minutes total (watch closely as ovens vary).



3. Cook filling

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **plant-based ground, sliced onions**, and **remaining mango**. Cook, breaking up into smaller pieces until well browned, 5-7 minutes. Drain grease, if desired.

Reduce heat to medium-low. Add **jerk spice, cilantro stems, tamari, ½ teaspoon curry powder**, and **¼ cup water**. Cook until liquid is reduced, 2-4 minutes.



6. Finish & serve

Cut **lime** into wedges.

Serve **tacos** with **mango salsa** spooned inside and **lime wedges** for squeezing over top. Enjoy!