

MARLEY SPOON



Impossible 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! Crumbled Impossible patties simmer 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.

What we send

- garlic
- 1 yellow onion
- 1 romaine heart
- 1 radish
- ½ lb pkg Impossible patties ³
- 2 (¼ oz) taco seasoning
- 8 oz tomato sauce
- 2 artisan buns ^{1,2,3,4}
- 2 oz guacamole

What you need

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

Tools

- medium skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 45g, Carbs 87g,
Protein 33g



1. Prep ingredients

Finely chop **2 teaspoons garlic**.

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

Thinly slice **lettuce**. Thinly slice **radish**.



4. Cook filling

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



2. Prep onions & dressing

In a small bowl, combine **sliced onions**, **1 teaspoon vinegar**, and **a pinch each of salt and sugar**. Set aside to pickle 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**. Broil directly on upper oven rack until toasted, 2-3 minutes (watch closely as broilers vary).



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 **lettuce** and **radish** to bowl with **dressing**; toss to combine. Spoon **filling** onto **buns**. Top with **pickled onions** and **guacamole**.

Serve **sloppy joes** with **salad** alongside. Enjoy!