



Impossible Soft Tacos

with Charred Corn & Guacamole

 20-30min  2 Servings

We combine Meatless Monday and Taco Tuesday for a tasty plant-based meal you can enjoy any (every?!) night of the week. These tacos pack a flavorful punch, thanks to hearty Impossible burgers and charred sweet corn. Served up in warm flour tortillas with creamy guacamole, lime marinated tomatoes, and baby spinach. Your taste buds will love every veggie-packed bite.

What we send

- garlic
- 1 plum tomato
- 1 lime
- 6 (6-inch) flour tortillas ^{1,6}
- 5 oz corn
- ¼ oz chorizo chili spice blend
- ¼ oz fresh cilantro
- 5 oz baby spinach
- 2 oz guacamole
- ½ lb pkg Impossible patties ⁶

What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 820kcal, Fat 38g, Carbs 93g, Protein 34g



1. Marinate tomatoes

Finely chop **1 teaspoon garlic**. Core **tomato**, then finely chop. Squeeze **2 teaspoons lime juice** into a small bowl. Cut any remaining lime into wedges. To the small bowl with lime juice, stir to combine **tomatoes** and **¼ teaspoon of the garlic**. Season to taste with **salt** and **pepper**. Set aside to marinate until ready to serve.



2. Warm tortillas

Heat a medium nonstick skillet over medium-high. Working in batches, add **tortillas** and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you toast remaining tortillas.



3. Char corn

Heat **2 teaspoons oil** in same skillet over medium-high. Add **corn** and cook, without stirring, until browned in spots, 2-3 minutes. Transfer to a bowl and set aside for step 5.



4. Brown plant-based ground

In a small bowl, combine **all of the chorizo chili spice blend** and **1 teaspoon flour**. Stir in **¼ cup water** until mixture is smooth. Heat **1 tablespoon oil** in same skillet over medium-high. Crumble **Impossible patties** and add to skillet with **remaining chopped garlic**; cook, stirring occasionally, until beginning to brown, 3-4 minutes.



5. Finish taco filling




Add **charred corn** and **chorizo chili sauce** to skillet. Cook, stirring, until liquid is reduced by half, about 30 seconds. Season to taste with **salt** and **pepper**.



6. Assemble tacos & serve

Finely chop **cilantro leaves and stems**. Stir **half of the cilantro** into **marinated tomatoes**. In a medium bowl, toss to combine **spinach**, a **drizzle of oil**, a **pinch of salt**, and **juice from 1 lime wedge**. Serve **warm tortillas** filled with **taco filling**, **spinach**, **tomatoes**, **guacamole**, and **remaining cilantro** with **any lime wedges** on the side. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**